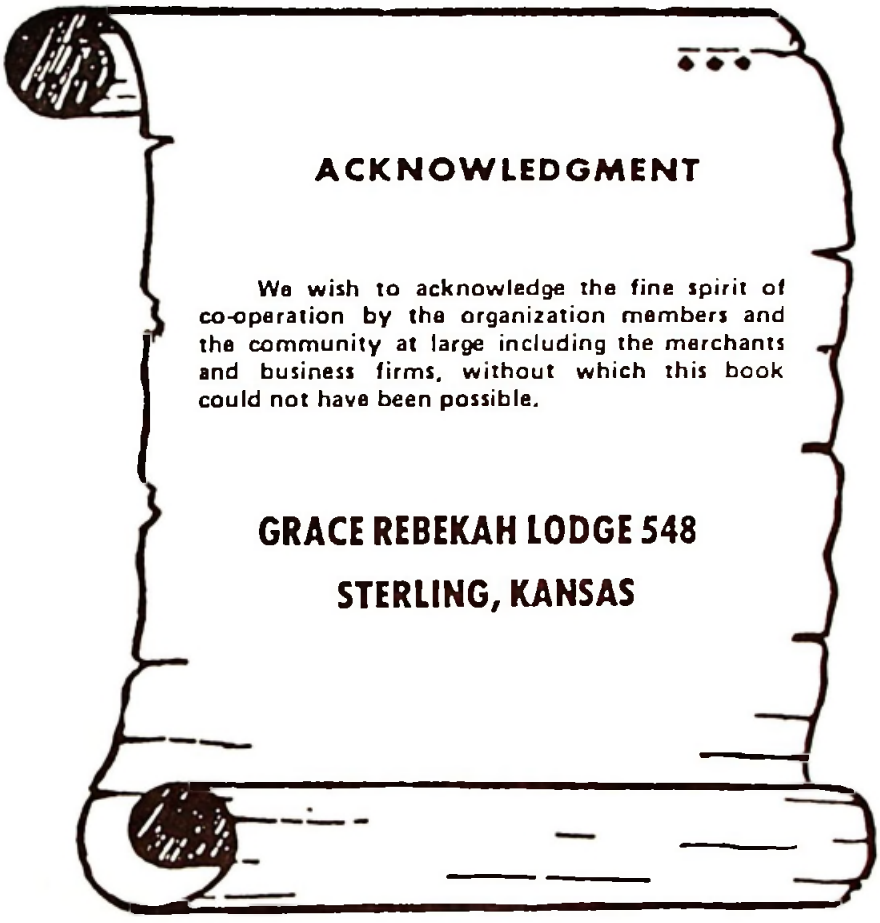
KITCHEN MAGIC

PRESENTED BY

GRACE REBEKAH LODGE 548

STERLING, KANSAS



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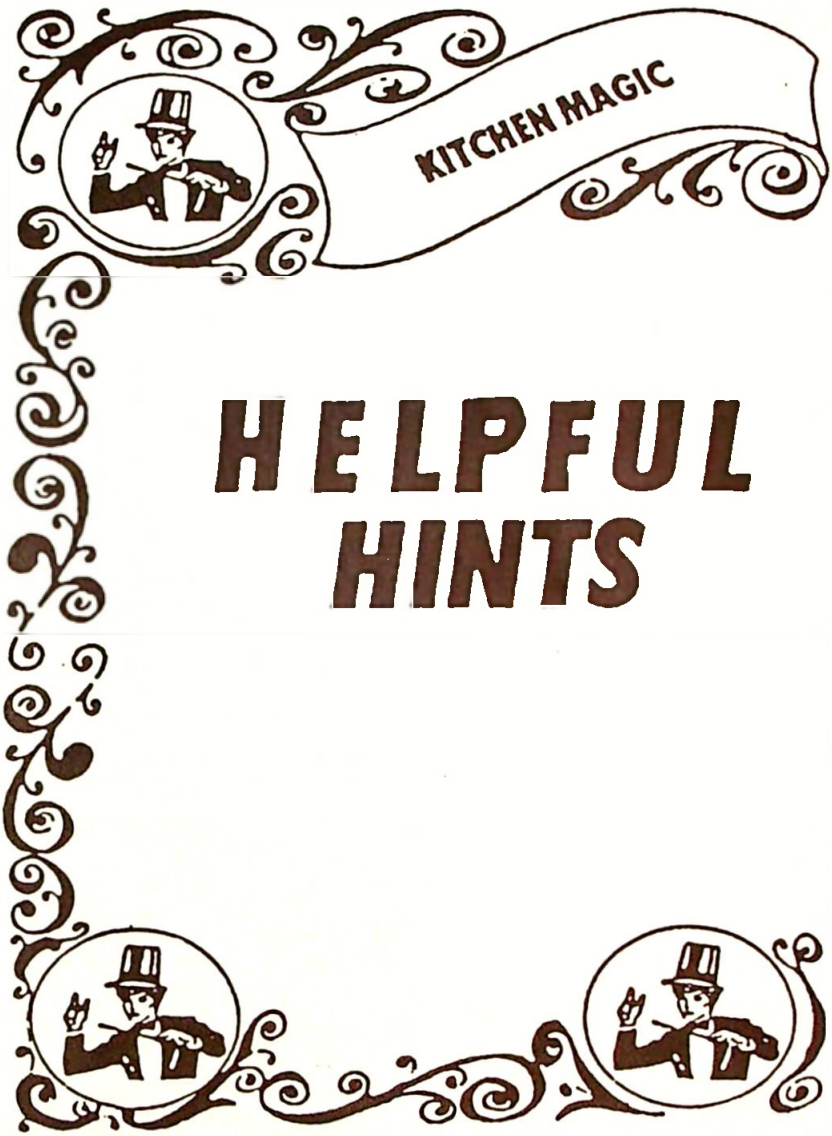

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When you have left-over pie dough, wrap it in wax paper and keep it in the hydrator of your refrigerator. It'll still be in good condition for baking for several days.

* * *

To cut a fresh cake use a wet knife.

* * *

Add a little salt to jello salads and desserts. It improves the flavor. Add a little sugar to vegetables while cooking. It improves flavor. Add a banana to rhubarb pie, the flavor will resemble pineapple.

* * *

To decorate a cake without a decorator, cut an envelope from one of the top corners to the middle of the bottom of the envelope. Cut a little piece off the corner.

* * *

Roll your biscuit dough thin and fold it before cutting. This makes them crisp and flaky in the center and they split open easily and just right for buttering.

* * *

To prepare pumpkin for pie, cut in half, remove the seeds and fiber, place flat side down on a pan and bake in oven 20 minutes at 400 degrees. It scoops out easily and needs no mashing.

* * *

Set pies and cobblers on a rack to cool and the bottom crust will not be soggy.

* * *

Do not discard rinds of grapefruit, oranges or lemons. Grate the rinds first, put in a tightly covered glass jar and store in the refrigerator. Makes excellent flavoring for cakes, frostings and such.

* * *

For flakier pie crusts add a teaspoon of vinegar to the cold water in preparing your pie dough.

* * *

When rolling pie dough or biscuits, use bread wrappers. They save mess on the table and are readily disposed of.

* * *

Try adding vanilla to apple pie. Improves the flavor.

* * *

The next time you bake pumpkin pie, heat the pumpkin mixture before putting into the pie shell and it will bake in much quicker time.

* * *

You can cut a meringue pie cleanly by coating both sides of the knife lightly with butter.

* * *

An apple cut in half and placed in the cake box will keep the cake fresh several days longer.

Doughnuts or small cakes can be sugared evenly by tossing in a paper bag with sugar.

* * *

When baking fruit pies, cut holes in the upper crust with a thimble, place crust on pie. The holes will become larger, then place the little round circles back in place. Makes pies very decorative and serves for the steam and juice openings.

* * *

For a nice meringue on pie, add 1 tablespoon sugar to every egg white, add a little cream of tartar and bake in a slow heat, about 250 degrees for about 15 minutes.

* * *

Add plain gelatin to boiled icing to increase bulk and to make it stand in peaks and swirls. Dissolve the gelatin in 2 tablespoons cold water and add to hot syrup before removing from the fire

* * *

To see whether old yeast is still good, put it in warm water with a teaspoon of sugar and stir. If it begins to foam in 10 minutes you can use it with your flour right away.

* * *

To prevent cake from burning when using new tins, butter the new tins well and place them in a moderate oven for 15 minutes. After this the cake may be cooked in them without danger of burning.

* * *

Keeping Cake Fresh: To keep a loaf or layer cake fresh after it has been cut, wrap a large slice of fresh bread in with it before putting it away. The bread will dry out but the cake will remain moist.

* * *

After using the oven, leave the door open until oven is cool, so that moisture will not condense and rust the metal.

* * *

To make your apple pie look crunchy sprinkle this on top before putting in the oven: Blend together 1 tablespoon Crisco, 1 tablespoon sugar, 3 tablespoons flour and 1-4 teaspoon salt. Brush first with milk.

* * *

Creaming Butter and Sugar: In creaming butter and sugar for a cake, a little hot milk added will aid in the creaming process.

* * *

Shortly before taking cup cakes from the oven, place a marshmallow on each for the frosting.

* * *

Try a little cream of tartar in your 7 minute icing. It will not get dry and crack.

In place of flour use one teaspoon of tapioca for thickening in fruit pies.

* * *

When apple pie is two-thirds baked, sprinkle cheese, grated over the top and return to the oven.

* * *

Combining vanilla with either lemon or orange flavoring, or both, adds variety to cup cakes and icing.

* * *

For even consistency, when making pie crust: Add water with clothes sprinkler.

* * *

Store cake in vegetable or fruit drawer of refrigerator and it will stay fresh.

* * *

Brush the under crust of fruit pies with white of egg before adding the fruit. It will prevent juices from soaking through the crust.

* * *

When making custard pies, always heat the milk before putting them in the oven. They will always be light and fluffy.

* * *

Sugar in fried cakes, fritters, etc., should always be added to the milk—this prevents the cakes from absorbing the fat in the frying .

* * *

Let chocolate cake cool 5 minutes before taking it from the pan. Turn an angel food or sponge cake upside down as soon as it is removed from the oven. Let it hang thus for an hour. Then take from the pan.

* * *

Bake gingerbread in cup cake pans. When cold, cut out center, fill with cream cheese and quince jelly. Serve with coffee.

* * *

To successfully cut angel food cake or sunshine cake, use a hot sharp knife.

* * *

Do not grease the sides of cake pans. How would you like to climb a greased pole?

* * *

When icing a cake, the icing will not run off if a little flour is dusted on the surface of the cake.

* * *

Use cooking or salad oil in waffles and hotcakes in the place of shortening. No extra pan or bowl to melt the shortening and no waiting.

* * *

When filling gem or muffin pans, leave one of the small sections empty and fill it half with water—the gems will then never scorch.

Temperature for Baking: Slow oven, 250 to 325 degrees; Moderate Oven, 350 to 375 degrees; Hot Oven, 400 to 450 degrees; Very Hot Oven, 450 to 500 degrees.

* * *

Sprinkle Waxed Paper with powdered sugar before wrapping a frosted cake. The frosting will then stick to the cake instead of the paper.

* * *

When making pies for picnics, bake them in muffin tins. They will be much more convenient to pack, and there will not be so much danger of the fillings dripping all over the rest of the lunch.

* * *

Make small pies in custard dishes and they make nice one for lunches. Put dough in dish and fold over the top, put in a large pan when baking so they won't boil over in oven.

* * *

To make picnic size ice cubes that will not melt as fast as the smaller cubes. Use clean paper milk or ice cream cartons to put the water in. Put in freezer compartment and let freeze.

* * *

When going on a picnic Ihave found that if I write our name on the bottom of dishes, and on the back of silverware, then cover with clear nail polish, we have no trouble finding our belongings.

* * *

Salads arrive at picnics properly chilled if they travel by double boiler. Put the chilled salad in the top compartment and fill the lower part with ice cubes.

* * *

Wooden spoons are desirable for candy making because they do not become uncomfortably hot to handle.

* * *

If butter is rubbed around the top of the pan when making fudge it will not boil over.

* * *

To avoid burning candy drop three or four marbles into pan, boiling keeps marbles in constant motion -- does most of the stirring.

* * *

Make homemade candies from one to two weeks ahead. Store in tin lined with wax paper, fudge, caramels and fondants, improve when stored in this manner.

* * *

To ship homemade fudge successfully for some distance, pour it while warm into a tin pan which has been lined with several thicknesses of waxed paper. Leave sufficient paper to cover the top adequately and the fudge can be lifted out by means of it. The recipient who cuts the candy finds it as fresh as when it was packed.

Dishes which are to be frozen need an extra amount of sweetening.

* * *

If you want to freeze peas so you can remove small portions easily and keep the remainder frozen, do this: Put drained peas on a clean, dry towel; pat dry. Spread on a shallow pan freeze. Then fill the container.

* * *

In order to know at all times just what we have in our home freezer, keep a chart upon which mark each package of fruit, meat or vegetable as it is put into the freezer. Every time a package is taken out, it is crossed off the chart. This prevents looking over everything in the freezer, only to discover that the package you have in mind already has been taken out.

* * *

Strawberries: Most all varieties freeze well. Wash, cap and sort. Leave berries whole or slice. Cover with sugar using 1 cup sugar to 5 cups berries. Mix and when juice is extracted and covers berries pack into containers, leaving headspace. Seal and freeze.

* * *

Note: See that juice covers berries before freezing them.

* * *

Brush the bottom crust of meat pie, with the white of an egg to prevent the gravy soaking in.

* * *

When making a cake always add 2 tablespoons of boiling water to the butter and sugar mixture. This makes a fine textured cake.

* * *

Make your two crust pies the night before you need them. Put in refrigerator overnight. In the morning take from refrigerator, let pie warm to room temperature, if in glassware, so the glass won't break. Bake as usual.

* * *

To keep cookies fresh and crisp in the jar, place a crumpled tissue paper in the bottom.

* * *

When taking a pie to a picnic, place a wet pie plate over the pie and the meringue will not pull off.

* * *

Does the wind spoil your pleasure of picnic eating? Don't let it. Make a tablecloth of some inexpensive material and hem it. Then make pockets in each corner into which you may slip stones for weights. Then let the wind blow how it will.

* * *

For picnic, put ice cubes in thermos jug instead of the lemons, then make lemonade.

When canning beets never pour cold water over the beets to cool. Let cool in a kettle without water. Saves color.

Hot milk added to potatoes when mashing them will keep them from being soggy or heavy.

A few spoonfuls of vinegar added to water in which beets are boiled will hasten their cooking.

Hominy made from popcorn is much nicer than that made from field corn.

To dry lettuce, pat it with crumpled paper toweling. It absorbs water quickly and does not bruise the leaves. Lettuce for salad should be well dried and cold.

To have good popping corn ready, place the corn in a jar or can with a spool that has been soaked in salt water overnight and seal or keep can covered. The dampness from the spool affords the needed moisture for the popcorn.

Turn on the cold water faucet full blast when you drain your cooked potatoes. It dispels the steam immediately.

To freshen vegetables add a little vinegar to the water when washing them.

To peel ripe tomatoes, put tomatoes on a long handled fork; hold directly over flame on gas stove; twirling until skins pops. The tomatoes will not adhere to the skin.

When ready to shell peas, pour boiling water over peas, let stand a few minutes, drain, then blanch in cold water. Hold pod by stem end and squeeze. It really works.

String beans - all the strings can be easily removed if they are put into boiling water for 5 minutes after washing.

Tip on cooking beets. They'll keep their color better if you leave a couple of inches of the stem on them while they're being boiled.

How to cook energy vegetables that grow. If grown beneath the ground (root vegetables) then wash in cold water and start them cooking in cold water and cover pot with lid. If the vegetable grows above the ground (green vegetables) it grows in hot sun uncovered. Therefore, start in boiling water and use no lid.

Sugar added to the water to crisp carrots works wonders

Potatoes may be French fried to a very light brown stage, drained on a piece of heavy brown paper, and set aside. When you want to serve them, reheat your fat to the proper temperature and brown them. They will brown quickly and crispen very well.

To warm over mashed potatoes: Place potatoes in the top of double boiler and heat until steaming. They are as good as when first mashed.

To remove the skins from carrots easily, drop into boiling water and let stand for a few minutes.

Instead of scraping new potatoes, carrots, turnips, etc., if you will use a wire chore ball it will be much easier and quicker and the valuable food elements will be retained.

Old potatoes should be put to cook in cold water and new ones in boiling water.

When opening a can of asparagus, cut out the bottom end of can and the contents will slide out leaving the tips unbroken.

Red vegetables will be most pleasing in appearance if a little vinegar is added to the cooking water.

If you get too much salt in your potatoes, simply add a little sugar and to modify the sweetness of something, add a little salt.

As soon as potatoes are finished baking, prick them with a fork so the steam will escape and prevent the potatoes from getting soggy.

Soak potatoes in salt water for 20 minutes before baking them and they will bake more rapidly.

Never salt turnips while they're cooking. It exacts their sweetness and puts them in the cowfeed class.

Always add boiling water to boiling vegetables as cold water will toughen.

Chewing gum while peeling onions helps to prevent tears.

Cooked onions will stay perfectly whole if you poke a hole through the center of each one with a metal skewer before cooking.

Try adding canned consomme to a pot roast instead of the usual water. The gravy will be delicious.

If your gravy does not brown, add a little coffee. It will not taste of coffee.

Parboil potatoes and pour water off when escalloping raw potatoes and they will not curdle.

Add a teaspoon of sugar to each quart of water when boiling corn-on-the-cob. This improves the flavor.

Sprinkling salt into the water in which you are washing fresh vegetables will bring any worms or insects to the surface and make the task easier.

Before attempting to peel sweet potatoes, grease the palms of your hands with butter or shortening. Then when the task is done, wash hands in warm soapy water, and sticky substance will come off with no trouble.

Slice and peel pounds of onions without a tear. Slice them first with the heavy blade of a chef's knife, then just slip off the skin.

Cut your potato chips thinner, easier and more uniform with a kraut cutter.

To eliminiate cabbage odor from cooking cabbage drop a whole walnut into the boiling water.

Three pounds of dry navy beans makes one gallon of baked beans.

For people who say they can't eat onions - soak the onions in milk before using them.

If celery loses crispness, place in a pan of cold water and add a slice of raw potato. Let stand a few hours, and when you remove the celery it will be crisp.

Leave about an inch of the tops on carrots when preparing them for grating. This serves as a button on which to hold while grating the carrots, and prevents fingers from getting too close to the grater.

Wrap potatoes in aluminum foil to bake - the skins will remain tender.

Add 1 tablespoon of flour and 1 tablespoon of sugar when frying potatoes.

If you do not cover spinach when cooking the color will be retained. A pinch of soda added also helps keep the fresh taste and color.

KITCHEN MAGIC

When cooking rice, put a lump of butter in and the rice won't boil over or stick nearly so badly.

Some fruits, such as peaches, pears, etc. discolor when exposed to the air after peeling. This can be prevented if immediately after peeling, the fruits are plunged into cold water to which a few drops of lemon juice have been added. Another way of preventing darkening is to dip fruit in a solution of 1 quart water 1½ teaspoons salt and 1½ teaspoons vinegar.

Oranges should not be sliced until ready to use as they become bitter if allowed to stand.

A teaspoon of sugar to each three cups of water used in cooking peas, carrots, cabbage, turnips or onions will improve the flavor.

When soaking beans a tiny pinch of soda in the water will be an improvement.

To easily separate a head lettuce: A tight head of lettuce can easily be separated without breaking the leaves by cutting sufficient of the stem to loosen some of the leaves, then put the cut end of the lettuce under running water and the water will run in between each leaf and separate it. Then remove another piece of stem and continue until all leaves are separated.

Celery can be kept a week or longer by first rolling it up in brown paper, then in a towel and keep in a dark cool place. Put in cool water to crisp before using.

Sweet potatoes will not turn dark if put in salted water immediately after peeling, using 5 teaspoons salt to 1 quart of water.

Chop cabbage fine and let stand in ice water a few minutes to crisp.

The best way to get corn silks off the cob is with a stiff vegetable brush.

To pep up buttered corn, Saute a bit of green pepper in butter before adding corn.

If you keep the candles for the birthday cake, in the icebox for a day before using, they will burn slowly and evenly.

Fresh tomatoes will keep longer if placed with stems down.

If frozen eggs are placed in boiling water and allowed to remain until the water is cooled, the eggs are then as good as fresh

* * *

When frying eggs, dust a little flour in your skillet, this will prevent the fat from popping out on your floor or stove.

* * *

To cut hard-boiled eggs into smooth slices, dip the knife in hot water.

* * *

Bread crumbs added to scrambled eggs not only improve the flavor but make larger helpings possible.

* * *

Do not wash eggs before storing. Water destroys the protective film that keeps out air and odors.

* * *

Bananas may be kept for a number of days in your refrigerator if each one is wrapped individually in a piece of waxed paper.

* * *

Don't throw away old lemons you've been keeping in the icebox. They can be quickly revived and their natural juice will be restored too, if you place them in a bowl and pour hot water over them. They won't be pretty for garnishing but the flavor is there

* * *

Your muffin tins are excellent for baking apples, stuffed peppers, etc.

* * *

In making fruit pies, put sugar in between two layers of fruit as sugar next to top crust toughens it.

* * *

When making egg custard pies, always heat the milk to the boiling point before mixing with the eggs. If this rule is followed, the undercrust will be crisp.

* * *

To avoid heating up the kitchen to brown meringue, heat a heavy iron skillet and turn upside down over meringue until golden brown.

* * *

When making apple pies, if you put a layer of apples in your crust then your sugar, cinnamon and lemon juice or whatever you use, then apples on top of the sugar again, your pies will not run over in the oven.

* * *

When making juicy pies, cut the lower crust one half inch larger than the top. Fold it over like a hem; the juice will not leak out readily.

* * *

Grate a little lemon rind in mayonnaise for fruit salads

When making raisin pie, a little lemon juice or vinegar added will improve the flavor.

* * *

It takes 6 eggs to a quart of milk to make a perfect baked custard. That's a good thing to remember.

* * *

Add fresh grated coconut to vanilla ice cream and serve with rich chocolate sauce. This will not be found in any reducing diet. But it tastes like more.

* * *

In making rhubarb, cherry or any berry pie that is very juicy, try beating an egg light, and mixing in the sugar required by the fruit; add a little flour, mix thoroughly and then bake as usual. In this way, excess of juice will be in the pie and not in the bottom of the oven.

* * *

Half a small jar of jam or jelly folded in a cup of cream whipped stiff will turn out a nice topping for puddings.

* * *

To keep berry or fruit pies from running over, take a strip of cloth, 1½ inches wide around edge of crust. Worn out pillow slips make strips about the right length. Torn and placed in a fruit jar is a good way to keep them and they are always ready.

* * *

Put layer of marshmallows in bottom of pumpkin pie, then filling, marshmallows will come to top and make nice topping.

* * *

Get more juice from lemons by warming them in the oven a few minutes before squeezing.

* * *

If you prick the skins on apples while raw, the skin will not split when baked in the oven.

* * *

If raisins are heated in the oven before being added to cakes or muffins, they will be more evenly distributed.

* * *

Sliced bananas that have been dipped in pineapple or grapefruit juice for from 15 to 30 seconds and then removed keep their natural color for several hours.

* * *

Rice, if washed in hot water instead of cold, is much more quickly cleansed and freed from all dirt and starch.

* * *

If paper sticks to the package of raisins, place them in the oven for a few minutes and the wrapping may be removed easily It will also cause the raisins to separate and fall apart.

* * *

If you want to preserve all the vitamin B when making applesauce, do not pare the apples, just core them, slice them and put them on to cook.

If you spread the meringue on the pie so that it touches the crust on each side and bake in a moderate over, 350 degrees, it should not shrink.

* * *

If you desire a rich golden brown pie crust, brush cream over the crust and sprinkle lightly with sugar before placing in the oven.

* * *

Simple but festive desserts during this season include small cups of custard which have been well chilled and decorated with candied fruit. Serve with thin slices of fruit cake.

* * *

Do you throw out a lot of old coffee in your home? Don't waste the beverage; sweeten it and add some plain gelatlin, then mold and you have a perfect and simple dessert, served with cream, of course.

* * *

While your custard is still hot, and before you put it in the refrigerator to chill, cover it with waxed paper or a bowl cover. This will keep a scum from forming on the top.

* * *

Rub the new wooden salad bowl with olive oil daily for a period of 10 days and it will season it delightfully for the salads to come.

* * *

Apples may be used in almost any salad recipe to give added crispness and crunchiness.

* * *

For cutting meats, etc., for salads, use scissors instead of a knife for speed and ease.

* * *

Cook and fry eggs at low temperture to prevent them from becoming tough.

* * *

When cooking eggs wet the shells throughly with cold water before placing them into the boiling water. This will insure against cracking.

* * *

When beating egg whites do not tap beater on bowl of egg whites. The jar of the beater will cause the whites to loose a great deal of their fluffiness. The beater should be tapped on the hand to clear off the whites.

* * *

One tablespoon very cold water added to 1 egg white is equal to 2 egg whites.

* * *

Slice bananas with silver knife. they won't turn dark.

Mark a bright-colored circle slightly larger than your favorite pie tin, either in enamel on your pastry board or in indelible ink on your pastry canvas. Roll your pie crust to fit the circle and it will always be just right size for the tin.

In cooking pumpkin for pies, wash it throughly and cut in pieces and cook with the peeling on, then put through a colander. It will save time and also improve the flavor.

Sometimes when milk utensils are put in soapy dishwater, the cloth becomes slick and hard to handle. Insuch a case, throw in a generous handful of salt and your trouble is ended.

Do not mix salads until they are ready to serve.

An equal quanity of whipped cream added to salad dressing gives a smoother and better tasting product.

To stretch your salad dressing or mayonnaise add some pickle juice. Gives a good flavor.

If your boiled salad dressing curdles in making, a few turn of the egg beater will set it right.

Ice crystals will not form on top of ice cream made in refrigerator if you wrap the tray in wax paper as soon as the ice cream is frozen and lower the temperture control. Beating the cream thoroughly several times while it is freezing gives it a finer texture.

Use 2 tablespoons of minute tapioca to thicken your pies instead of flour.

When sweetening rhubarb pie, substitute 2 tablespoons of red colored sugar for the regular sugar. The result is a beautifully colored and appetizing pie.

If cream or custard sauce curdles, put the vessel in which it is cooking in a pot of hot water and heat well. It will become smooth again.

Too much sugar, too intense heat or too long cooking will cause custards to be watery.

When making Blueberry, Elderberry or any flat berry pie instead of adding lemon juice or vinegar try 1 teaspoon of salt to a small pie and 1½ teaspoons to a large pie. Stir well and see how this will bring out the flavor of the berry.

It saves time when preparing bacon for a large family to place it in a pan and bake in the oven for about 10 minutes. It will be evenly crisp and delicious.

* * *

Use a tray to carry dishes to and from the dining table and you'll be amazed at the steps you save.

* * *

To run rods into curtains easily, cover the rod with an old glove finger.

* * *

If walls and woodwork within the clothes closet are painted white, it will be much easier to find what you wish to wear.

* * *

To save daily washing of ash trays, wax them. Ashes won't cling, odor won't linger and disposable tissues will wipe them clean.

* * *

To store small bolts, screws, taps, washers and etc., place in empty glass jars. The one you want can be easily seen and found when needed.

* * *

When painting, coat your hands with warm (not hot) paraffin and paint will come off with wax.

* * *

When hanging paper, place toothpicks in the nail holes, so when replacing pictures the nail holes are easily found.

* * *

If you are pressed for time and want to have meat loaf, bake it in small individual loaves rather than the one large one. The small ones will bake in about thirty minutes.

* * *

An easy way to chop nuts, place in a cloth bag and roll with the rolling pin.

* * *

When you are storing things in boxes on the top shelves of closets, tag each box, attaching the tag with a string to permit you to read it without climbing up on a chair or ladder. This saves time and trouble in locating stored articles.

* * *

A nail can be driven into a plastered wall without crumbling the plaster if the nail is put in hot water for a few minutes, or dipped into melted paraffin.

* * *

Instead of peeling whole apples, first cut them in half then quarters, cut out the core and then peel. This is a great time saver.

* * *

When using a recipe card, put the card between the tines of a fork and place the fork in a glass. The card will be held at just the right angle for reading, and will be kept off the table where it might become soiled.

Store apples with potatoes. It will keep the potatoes from sprouting. Use 1 part apples to 4 parts potatoes.

That teaspoon of your metal measuring spoons make a dandy gadget for coring fresh pears for canning, salads or desserts. Cut pears in half and then run metal teaspoon around the core. Presto, out it comes in a jiffy.

To keep pickles from shriveling add one heaping tablespoon of alum to first salt water.

Use only sack salt for pickles and kraut because other salt has been treated, thus will soften, discolor, and give unpleasant taste.

To keep dill pickles crisp, add a teaspoon of alum to the liquid when pickles are canned.

When canning pears add a few drops of food coloring to a jar or two. The colored pears will provide that extra touch in holiday desserts or salads.

When canning corn, place cob in angel food tube and cut off the corn. The corn will fall into pan.

In determining when the jellying point has been reached, place some of the jelly on a cold plate and draw a path through it with the point of a spoon. If the path stays without the jelly running together, the jellying point has been reached.

Prevent Jam from Burning: When making jam or marmalade, rub the bottom of preserving pan with a little oil. It prevents burning.

To economize on sugar when making jam, let the fruit boil for about 10 minutes before adding sugar. Only about ½ of the usual amount of sugar will be needed.

Make sauerkraut when the moon is new until the first quarter, and the juice will stay on until it is used.

To wash sweet potatoes for storing, place in wire basket and dip up and down in tub of water. They must be handled carefully to prevent bruising.

When canning tomatoes, put onions and peppers in with them. This is grand with rice or macaroni and it is all ready to use.

When putting up fruit put some melted paraffin in the lid to make it airtight.

How To Prevent Mold in Jelly: If circles of tissue paper the size of the tops of jelly glasses are dipped in vinegar and placed on top of jelly or jam they will not mold.

* * *

You can make jelly much clearer and more attractive looking by straining the fruit and juice through a flour sifter. It saves a lot of time and effort too.

* * *

If you put a teaspoon of butter in cold juice before you boil jelly you will not have a scum on the jelly.

* * *

If you wash strawberries thoroughly before stemming there will be no waste and your berries will stay firm.

* * *

At jelly-making time of year, it is a great comfort to know of a reliable jelly test. Dip a silver fork into the boiling jelly, and if it fills in between all the tines of the fork the jelly is done. If not, cook a little longer until it fills in between the tines instead of dripping thru.

* * *

To keep crystals from forming in grape jelly, prepare the juice for jelly and let it stand overnight in cool place; then dip out the juice and restrain.

* * *

When two or more keys are almost identical, paint across top of one with red nail polish so you can tell them apart.

* * *

To ripen bananas quickly, peel and place in oven 350 degrees for 10 minutes.

* * *

More time and labor can be saved, especially in the summer, if clothes are adapted to your washing and ironing equipment. For example, electric ironers work best if you choose styles that are easy to iron flat.

* * *

Use an egg poacher to heat baby's food, each section holds a small quantity and food can be steamed all at once.

* * *

It is better to mix flour and milk or water with a fork than with a spoon.

* * *

By placing a rubber fruit ring under a dish that is being placed on ice, the ring will stick to both ice and dish, thus preventing it from slipping.

* * *

A piece of plate glass laid over an open cook book saves stains and holds pages flat.

* * *

Glue a miniature calendar to the inside cover of a check book. It saves time and prevents error when dating checks.

To keep boiled syrup from crystallizing, add a pinch of baking soda.

* * *

Put cream or milk on top of two-crust pies for a nice brown pie.

* * *

When you are making pies and are not in a hurry, prepare for the time when you will be by blending a larger quantity of flour and lard and salt, leave it crumbly and set it away in a closed container in the icebox. As you need it, add the water to the needed quantity and you have your pie crust. This will keep as long as the lard would unmixed.

* * *

For a variation, try adding nut meats, chopped bits of preserves or chocolate "tid bits" to your Angel Food Cake. Mix with the flour and fold in as usual.

* * *

To cut a pie in fifths, make a "v" shaped cut that you think is a fifth. Then make a straight cut from the center of the "v" starting at the point of the "v" and cutting over to the edge of the pie. Then divide the remaining two sections in half.

* * *

To make a roast, chicken or turkey tender, place 2 eight penny new nails in the roaster, as you put on the roast. It makes them cook twice as quick. Always use new nails each time. This has been tried.

* * *

To shorten the time for making escalloped potatoes, try frying them a few minutes before placing in casserole, also gives a different flavor.

* * *

Potatoes for French frying will cook in less time if covered with boiling water and dried quickly.

* * *

Use embroidery hoops for holding jelly bag open is lots of help when straining juice.

* * *

To fry steak quick and tender, hack on one side, turn in flour and salt, put hacked side down, the heat will force through steak and make it tender. Brown on both sides.

* * *

When hanging curtains on flat rods, it is easier if a knife blade is inserted in the end of rod. The curtain then slides easily over the knife handle.

* * *

To cut marshmallows so they will not stick to the scissors, keep the blades wet with hot water while cutting.

* * *

When saving buttons from old garment, put matching ones on a safety pin to keep them together; it will save time later.

Before painting a door, coat the doorknobs, locks and hinges with vaseline. When painting is done wipe off the knobs, locks and hinges with a soft cloth to remove vaseline and any paint that has been spilled.

* * *

Waxed Sills: To keep newly painted window sills and facings clean, give them a good coating of liquid, or paste wax. Then polish. They will be easy to dust, and rain will not spot them.

* * *

Half ammonia and half water is a very good varnish remover.

* * *

For a different and delicious flavor, add a small section of orange (rind and all) to each jar of pears as you can them.

* * *

When preparing pears or peaches for canning add a teaspoon salt to the water in which they stand to prevent them from turning brown.

* * *

Do not peel pears for canning, scald as you do tomatoes and the skins will slip off.

* * *

Syrup Table for Fruits: Thin syrup, 1 part sugar to 3 parts water; Medium syrup, 1 part sugar to 2 parts water; Thick syrup, 1 part sugar to 1 part water.

* * *

To thin enamel paint, use varnish (clear) instead of turpentine. Will make paint more durable and will not affect color.

* * *

Saves Scraping Windows: When I paint windows I always cut strips of newspaper the length or width of the window pane and dip in water and they will stick on easily. Then as soon as I'm through painting I pull the paper off and I don't have to do any scraping.

* * *

If you are painting woodwork around a window, first cover the glass with Bon-Ami then any spattered paint will wash off with Bon-Ami.

* * *

Cleaning Paint Brushes: It doesn't matter how hard the paint brush may have become, it may be cleaned and softened by soaking in a bucket of water to which a little lye has been added.

* * *

Paint brushes which have hardened can be readily softened by placing them in hot vinegar and then washing in warm soap suds.

* * *

Aluminum Undercoat: If your have dark woodwork you want to paint white, first put on one coat of aluminum paint. Then one coat of white will cover completely.

When making a lemon pie, instead of grating the lemon rind, boil the rind in the water before adding the sugar. The flavor is just as good and it saves time.

A pan of cold water placed in the oven will cool it off quickly.

When moving, pack small amounts of most often used foods in a separate box. In your new location, you'll have supplies for the first few meals in the small box without unpacking large containers.

A button sewed to the corner of the dish cloth comes in handy to scrape sticky particles from the dishes.

Mend a ripped out hem in a hurry with Scotch Tape. Much neater than pinning. Tape will hold on most fabrics for at least a day

Table on wheels will save many steps in the kitchen .

Put zipper on ironing board cover

Baked breads, cakes, pies, cookies, may be wrapped in freezer paper and frozen. May be stored 12 months.

Unbaked cake may be packaged and frozen and stored two weeks.

Unbaked pies and cookies may be conveniently stored in freezer. When ready for use, cut vent in top crust and place the frozen pie in a preheated oven about 15 minutes extra baking time.

Baked beans, stews, sandwiches, spaghetti, and meat balls and nut meats may be stored in freezer 6 months.

If, when doing a paint job around the house you fail to remove all spots from your skin and perhaps see them only when dressing, simply rub the spot with a piece of cotton or cleaning tissue dampened with a few drops of nail polish remover or rubbing alcohol.

Paint spots come off windows if rubbed with a little nail polish remover.

Use empty waxed paper milk containers for freezing fruits and vegetables; seal across top with freezer tape, and print label on tape.

Don't allow frozen fish to thaw: Once they have thawed out cook immediately. Do not refreeze.

Never use salt on anything that you put in a deep freeze. It will become rancid.

Varnish Remover: Moisten 1 cup cornstarch with cold water. Add boiling water to make thin paste. Now add 1 cup of sal soda and ½ cup household ammonia. Apply hot with a brush to the space you wish cleaned. In 10 or 15 minutes apply the second coat and in the same length of time, put on the third coat, keeping the surface moist. Now you are ready to go to work. Take a putty knife and a chore girl. Your varnish should remove easily. I put a little vinegar in the water I wash it off with. This mixture is not hard on your hands nor will it injure the wood in your furniture, floors or woodwork.

* * *

Painting the lower cellar stair white will save many a mishap and rid one of that nervous fear when going downstairs at night.

* * *

Holes in linoleum can be filled with a mixture of finely chopped cork and glue. Rub down with emery paper when perfectly dry and cover with paint or varnish.

* * *

When painting a room, cut a large onion in two, and leave it stand all night and it will destroy the odor of the paint.

* * *

To clean paint brushes, mix 2 tablespoons salt, ½ cup kerosene and 1 quart warm water. Soak the brushes for 2 hours. Wipe off on a cloth.

* * *

When laundering curtains of voile, scrim or any material which has to be ironed, if they are folded so selvage ends are together and ironed they will hang perfectly even and straight.

* * *

When hanging skirts and trousers to dry, they should be pinned firmly to the line at the waistband. This makes the pulling lengthwise.

* * *

To whiten laces, wash them in sour milk.

* * *

Clothes do not freeze on a wire clothesline if first wiped with kerosene cloth.

* * *

When ironing shirt collars, place a bath towel under collar and iron on wrong side.

* * *

Place a piece of beeswax between two pieces of flannel and rub your iron on them occasionally. It will keep the iron clean and make it run smoothly.

* * *

Ribbon or lace will dry flat after washing and need no ironing if it is smoothed around a clean bottle to dry.

To wash colored calicos, dissolve, say 10 cents worth of sugar of lead in six to eight quarts of pure water (rain water is best), and after the garments are washed and rinsed, let them be dipped in and rung out. It not only sets the color, but keeps it.

* * *

Launder the laundry bag. If you use a cloth bag for soiled clothes, be sure to launder it frequently to keep it in an odorless condition.

* * *

One-half cup of household ammonia added to rinse water will brighten colored clothes.

* * *

Handy clothespin bag may be made using a coat hanger. Use any durable material, shape top to the coat hanger, and sew firmly, leaving one end open halfway down the side so that pins may be reached easily. The bag may be hung on the line and pushed along for convenience.

* * *

To set color in garments: 2 tablespoons turpentine and 1 handful of salt. Pour boiling water over this, then put garment in and leave it until water is cold.

* * *

To keep handkerchiefs, socks or other small pieces from wrapping around washing machine wringers, fold them inside towel and run through.

* * *

Best way to paint steps. When painting steps paint every other step, let dry, then paint the remaining ones. Painted in this way the stairs may be walked on without injuring the paint.

* * *

Removing paint from windows. Obstinate paint spots on windows may be removed by scraping with an old razor blade and then washing with water in which there is a little ammonia. The most stubborn paint marks on clothing or other fabric will yield to turpentine mixed with ammonia and rubbed into the area to be cleaned.

* * *

Varnish Remover. 1 box (small) Gold Dust, 1 gallon warm rain water, ½ pint of 26% ammonia. To clean woodwork before varnishing, use equal parts of turpentine and gasoline.

* * *

If you have trouble removing decals from wall or any surface, use tepid vinegar. It will take the decal off beautifully.

* * *

To prevent white enamel from turning yellow: Use 1 teaspoon black enamel to 1 quart of white enamel.

Pad both sides of the ironing board, making one side thick with toweling for ironing buttons, etc. Iron these on the wrong side with the right side on the soft padding.

* * *

After washing cotton or silk gloves, rinse them by holding them under the cold water faucet so the fingers are inflated with water. Then let them drip dry on the same line and they will dry without twisted fingers.

* * *

When washing colored material, a teaspoon of Epsom Salts to each gallon of water will prevent even the most delicate shades from fading and running.

* * *

To remove scorch from a garment, take a clean, soft cloth moistened with vinegar and rub over discolored area, then take another clean cloth dampened with water and rub the area again. Now, continue pressing or ironing garment.

* * *

To keep your fingers warm when hanging clothes on winter wash days, put a hot water bottle in the clothespin bag.

* * *

Rub the electric iron once a week with paraffin applied in a soft cloth. This will keep the iron clean and smooth.

* * *

Insert a teaspoon in the toe of your nylons when hanging them on the line to prevent blowing and snagging.

* * *

When making starch, while it is still hot, drop into it a piece of alum about the size of a pea, and stir until it is dissolved. This will prevent the starch sticking to the irons.

* * *

In hanging up the family wash, pin up one pillow slip with the open end up. Then when ready to bring in the laundry, put all the small pieces into that slip, waiting and ready. It will save considerable time when you sprinkle and iron.

* * *

When you recover your ironing board, first cold starch the cloth and then tack it on while it is damp. It will be perfectly smooth and tight and will stay clean for a much longer time.

* * *

Wet colored garments, if wrapped in waxed paper, can't discolor other damp clothing in the laundry basket.

* * *

Cold starch: When cold starch is used for garments, a little soap lathered in the starch water will render clothes much easier to iron.

* * *

Starch rag rugs very stiffly and they will lay straight

Fire In One's Clothing -- Don't run, especially not downstairs or out of doors. Roll on carpet, or wrap in woolen rug or blanket. Keep the head down so as not to inhale flame.

Fire From Kerosene -- Don't use water. It will spread the flames. Dirt, salt or flour is the best extinguisher, or smother with woolen rug, tablecloth or carpet.

Crawl on the floor. The clearest air is the lowest in the room. Cover head with woolen wrap, wet if possible. Cut holes for eyes. Don't get excited.

Familiarize yourself with the location of hall windows and natural escapes. Learn the location of exits to roofs of adjoining buildings. Learn the position of all stairways. Should you hear cry of "fire" and columns of smoke fill the rooms, above all KEEP COOL. Keep the doors of rooms shut. Open windows from the top. Wet a towel, stuff it in the mouth, breathe through it instead of nose, so as not to inhale smoke. Stand at window and get the benefit of outside air. If rooms fills with smoke, keep close to floor and crawl along by the wall to window.

Do not jump unless the blaze behind is scorching you. Do not even then if the firemen with scaling ladders are coming up the building or are near. Never go to the roof, unless as a last resort and you know there is escape from it to adjoining buildings. In big buildings fire always goes to the top. Do not jump through flame within a building without first covering the head with a blanket or heavy clothing and gauging the distance. Don't get excited; try to recall the means of exit, and if any firemen are in sight don't jump.

To put new life in a soiled powder puff, wash it in warm suds, scrubbing the bad spots with a fingernail brush. But do not lay it out flat to dry. Pin it instead to the sunny side of a window curtain so the air can get at it.

A clean fly swatter makes an efficient clothes sprinkler. You can do several pieces at once.

A little vinegar added to the water in which you rinse silk stockings will increase their elasticity and make them practically runproof.

When using buttons which will not go through a wringer on a wash dress, sew one section of a large snap on the dress, the other side of the snap on the button. The button simply snaps on the dress.

* * *

To sharpen sewing machine needle, remove the thread, and run the needle several times through thin emory cloth.

* * *

Cut your thread on the bias and the needle will be much easier to thread.

* * *

Mend a rip in a hurry, with Scotch tape. Much neater than pinning, and tape will hold on most fabrics for at least a day.

* * *

When making a dress, make a matching hanky too. Use it along with the dress and wash both at the same time. Then if dress ever needs patching, the hanky matches exactly.

* * *

Buttons sewed on with crochet cotton will rarely come off.

* * *

When putting a hem in take a piece of pasteboard the width you want the hem and use it to measure with.

* * *

Begonias and African violets are hospital-hardy and real assets to the patient and the nurse. They provide an unfailing, continuous array of blooms, and have no special cultural requirements. But don't send primroses or geraniums: They seldom stay presentable.

* * *

Unusual cut flowers are always welcome -- but no heavy fragrances, please. Since hospitals rarely have enough vases, why not send along an interesting vase?

* * *

A drop of sulphuric acid on dandelions will cause death of the roots. Sometimes a second application is needed. Use a medicine dropper into the heart of the plant.

* * *

Whitewash the inside of your flower boxes before you put in the soil and plants. This will preserve the box and prevent insects.

* * *

Use a pipe cleaner to tie up house plant; easier on plant than strings.

* * *

When staking tall flowers, use rubber bands instead of string to fasten them to the stakes. The bands stretch and do not cut the stems.

KITCHEN MAGIC

To nourish a fern put 2 raw oysters under the soil near the roots and the plant will grow like magic.

Use egg case filler for starting plants. Can replant without disturbing the plant.

To water tiny seedlings, dip a wisk broom in water, then sprinkle lightly.

Use the ribs of an old umbrella for your Morning-glories to climb on.

Use ice cubes to water indoor plants. They will melt slowly and not spill over.

Plant Narcissus bulbs on Armistice day to bloom on Christmas day.

Water plants once every two weeks with 5 drops ammonia and 1 teaspoon soda in 1 quart water.

Mix coffee grounds with dirt to set geraniums in. Increases both growth and bloom.

Do not over-water cactus plants. Moderate moisture is needed. If over-watered a Christmas cactus will drop its buds.

A few drops of castor oil dripped on the dirt in your plant can about every six weeks makes your plants greener and they will blossom better.

To keep plants watered when leaving for a few days, place on top of pot a sponge soaked with water.

If you are in a hurry to iron a blouse, etc., that has not been sprinkled, wet a heavy Turkish towel in hot water. Wring it out thoroughly. Roll the article to be ironed in the towel. In a short time you'll be able to start ironing.

Wax the snow shovel to prevent snow from sticking to it. This makes shoveling much easier.

A shelf with hinges is a good addition to the kitchenette. Since it can be raised and lowered at will, a work table is available when needed, yet quickly removed when not in use.

Jot down the important things you want to say on a long distance call, and it will prevent all that humming and hawing that costs money.

KITCHEN MAGIC

If you have lost the cork from the bottom of salt shakers or it has a tendency to be pushed inside, then use scotch tape or regular adhesive tape to close. This makes a sure closure and can be replaced when filling as necessary.

To save time when shelling beans, cover with boiling water and shells will open easily.

A sheet of wire window screen inside our floor register has saved me much work. It not only collects dust particles, but keeps the little odds and ends our children drop into the register from falling into the furnace pipes.

Attach two pot holders to your apron with snaps. When needed during the preparation of a meal, they are always at hand.

When our water system was installed, I had a faucet placed at the range. It is a great step saver when I am making gravy or coffee, or canning, and it often prevents a scorched pan when food boils dry.

Hang a shoe bag at the end of the clothes closet and use the pockets for gloves, mittens and scarfs, then you will have no trouble in finding these articles in a hurry

Pansies can be neatly arranged in a shallow dish by inserting the stems through mosquito netting stretched over an embroidery hoop.

Use a pail of clean, dry sand as a storage place for small garden tools. This will retard rust.

You can make a colorful inexpensive hanging basket by selecting a large carrot, cutting off the top and hollowing out the center. Fasten a fine wire around the carrot and hang at a sunny window. Keep hollow filled with water and in a short time beautiful leaves appear and grow over the carrot.

Pint size ice cream containers when thoroughly washed and painted may be used as flower pots. A sweet potato vine or fern make a cheerful window decoration.

Save the green top from fresh pineapple for an unusual house plant. Root it in water and pot it in sand or sand mixture.

Artificial flowers may be made to look like new by placing them over the steam of boiling water for a few minutes.

When ironing children's school clothes, put a hankie in the pocket and it will save time in the mornings and also prevent your forgetting one.

* * *

To cream shortening quickly, pour boiling water in the mixing bowl to heat bowl thoroughly. Then drain and dry it. Place shortening in the warmed bowl and it will cream quickly.

* * *

In washing windows or any woodwork where it is necessary to reach up, tie an old towel or cloth around the wrist to avoid having water run up the arm.

* * *

Some dust pans have long handles, if yours is without handles, put the stick of an old broom into the handle of your dust pan and avoid stooping when you use it.

* * *

It is not difficult to clean your toaster. Try using a small paint brush (one of the 10c store variety) to clean the crumbs from your toaster.

* * *

To soften toothpaste if cap is lost and top hardens, hold under hot water 1 minute. To squeeze from tube without loss of paste hold sides of tube and press gently. For a good substitute in case of emergency, use mixture of table salt and baking soda or either one alone.

* * *

To send flowers long distance, cut holes in cut potato and insert stems of flowers in them.

* * *

When you water your lawn, garden, or house plants, water thoroughly. Frequent light sprinklings do more harm than good.

* * *

Old jar rubber placed under flower pots on window sills will protect the sills and anchor the pots.

* * *

Wrap the stems of fresh flowers that you wear in a corsage with a bit of moist cotton. Cover with green cellophane tape. Will protect your dress and flowers stay fresh longer.

* * *

Flower pots around the railing on the porch are very easily blown off by a strong wind or knocked over. This can be remedied by driving a nail about three inches long on top of the railing. Slip the hole in bottom of pot over nail and you will have no more trouble.

* * *

When painting flower pots, turn them upside down on a can. You can reach all parts and protect your hands too.

If your water is very soft, add a cup of vinegar to rinse water and the suds will come out of clothes easily.

Delicate colors in wash materials will not fade if they are soaked in luke warm water, to which a few drops of turpentine has been added before they are put into the sudsy water for washing.

Yellow and dingy clothes may be whitened by adding to the boiling water, enough bluing to make it slightly blue. Boil the clothes as usual.

Sprinkle clothes right on the line if you have a garden hose (turn on fine spray). Roll clothes as you take them down.

A little cologne sprinkled on the ironing board just before ironing pillow cases and lingerie will give a delicate but lasting odor.

Keep a wet sponge handy when ironing. It's just the thing to dampen any spots which have dried out.

If you get too much bluing in your wash, rinse clothes in clear water to which a small quantity of vinegar has been added.

Colored cotton fabrics, which have been soaked overnight in strong salt water, will not fade.

To remove a scorch from clothing, rub with a lemon and put in the sun.

When ironing pockets in little girls' dresses, if the pockets are fancy, gathered, or smocked type, stuff them with soft tissue paper before ironing and you'll be delighted with the professional results.

To remove scorch from clothing; wet cloth in peroxide; lay over scorch spot and press with warm iron.

Bright colored dirndle skirts that have been out grown make an attractive clothes bag, sew up the bottom and run cord through.

A ball of steel wool covered with a piece of bright material makes an excellent pincushion and keeps pins sharp.

To thread the sewing machine needle more easily, put a piece of white paper under the foot and the eye will show up plainly.

Save empty thread spools and wind embroidery floss on them. This prevents tangles.

When making button holes, paint with clear nail polish before cutting.

* * *

A small magnet is a wonderful convenience in the sewing machine drawer. Use it to pick up needles, pins, snaps.

* * *

If your zipper has gone stiff, close it, then run a lead pencil up and down the center. The graphite in the lead "oils" the mechanism and the zipper will work more easily.

* * *

Use a crochet hook to catch threads when removing bastings. This makes the task much easier.

* * *

After oiling sewing machine, sew through a blotter several times.

* * *

If you will stitch around buttonholes in knit underwear on the sewing machine, they won't get large and out of shape.

* * *

Put your portable sewing machine on rubber or a typewriter pad to protect the table top finish, reduce vibration and keep machine from slipping.

* * *

When men's shrits wear out across the shoulders, cut out the whole back and sew in bottom side up.

* * *

If your hands are roughened from house cleaning and prove annoying when you try to sew on silk or fine materials, wash them in alum water before starting to sew. It will make them smooth.

* * *

Dampen thin or easily frayed material, rub it with soap and let it dry before making eyelets or buttonholes.

* * *

An empty aspirin box is just right for holding the razor blade you keep in your sewing box. The blade can be found easily, and you are protected from accidental cuts.

* * *

Keep a bottle of transparent nail polish in the sewing box. When you get a new garment, touch the center of each button with nail polish. This seals the threads so they won't unravel. It's a life saver for men's shirts especially.

* * *

Tears In Upholstery: To mend a small tear in upholstery, cut strip of adhesive tape somewhat longer and wider than the tear itself. Insert tape behind tear, gently pull torn pieces back into place, then hold slightly warm flatiron against mended spot until fabric and tape adhere firmly.

Crochet large holes in woolen socks instead of darning. The mend will be more elastic and stronger.

Want a pin cushion that will hold needles and pins for years without rusting? Fill the cushion with used dried thoroughly coffee grounds.

When doing hand sewing, put a number of needles on thread. Then keep pushing them back when you use one. Saves time.

A ball point pen that has gone dry is ideal for tracing transfers. Dosen't tear the pattern as a pencil does.

Does your crochet hook work through the basket and become lost from time to time? Keep a cork on the end of the hook when it is not being used.

Use the cufts from men's discarded shirts. to make shoulder pads for washable dresses and blouses.

Sew the top side of a snap on first. Apply chalk to the tip and press on opposite side of the closure to mark the place to stitch bottom of the snap.

When purchasing overalls for young boys, purchase them one length longer than you need and use the remainder to reinforce the knees and seat.

Press seams as they are stitched to save time and give a tailored look.

When needles have become rusty and seem unfit for use rub up and down in earth and they will be like new.

Put a small piece of white soap in your sewing basket. Stick needles and pins in it and they will run through cloth more easily.

Threads Off Wool Rugs: After a busy day of sewing rinse a mop in clean water, wring and brush lightly over your rugs. This will remove threads which have collected on wool rugs.

To transfer feathers from old pillows to new covers, sew ends of new and old tubing together and shake feathers into new tubing, no feathers will be lost and ends of new pillows may be sewed easily.

File away patterns according to size when you finish using them.

To make carrots curl slice very thin lengthwise. Drop in ice and water, the curl is natural and permanent.

* * *

1 tablespoon "Vel" in bathtub leaves no ring after bath.

* * *

Cellophane should be removed from lamp shades before using them, because the heat from the bulb shrinks the cellophane and tends to pull the shade out of shape.

* * *

When mending a large hole in a sweater, reinforce the hole with net. This forms a good foundation for darning, and will prevent puckering.

* * *

A bent pipe cleaner is useful in getting dirt out of the corner of a camera. Bend half an inch over sharply to get a covered end.

* * *

When peeling onions, put a slice of bread in your mouth.

* * *

To have electric switches visible at night, paint with luminous paint.

* * *

When lining dresser drawers or cupboard shelves, cut 3 layers of paper. Place all at once. When the top one is soiled, slip off the top one and there's a clean one ready.

* * *

Pin or scotch tape the direction sheet for pattern to the wall near the machine while sewing.

* * *

Gloxinia or African Violet leaves may be rooted by putting the stem through an empty spool and floating in a glass of water.

* * *

Rose bush slips will take root if you stick the stem in a white potato.

* * *

Repot ferns in May, just before setting out in the garden. Choose a shady part of the garden, away from drafts and wind, and preferably on the north. Ferns thrive in a cool, even temperature, with moisture.

* * *

Did you know that if you pour 2 tablespoons of castor oil around the roots of your Christmas cactus in October it will bloom in December?

* * *

One of the best fertilizers for potted plants is chimney soot, provided it is free from salt.

* * *

To make a fern healthy and grow fast, put a piece of fresh meat in the pot every few weeks; must not be salty.

Mark around your pattern with crayon on a material which ravels easily and when you cut the edges will not fray.

* * *

When you are making several pair of pajamas or dresses for your child, lay materials one on top of the other and cut them all out at once.

* * *

To make buttons stay on childrens outer garments longer. Sew small button underneath fabric and fasten with heavy thread to larger button.

* * *

Take a shoe bag and tack it on the inside of a closet door and on the pocket label them pattern or slip patterns, glove, edging or a special pattern you will know exactly where to find it.

* * *

Snap Shoulder Pads: Instead of sewing shoulder pads to dresses and blouse,s sew snaps on the pads. Then they can be quickly removed for easy laundering.

* * *

Cut flowers keep longer if placed in leftover tea, weakened with water. This is good also for house plants.

* * *

Short-stemmed flowers can be kept fresh by placing them in a bowl or vase of sand that is well moistened.

* * *

Midday or afternoon is the best time to cut roses and gladiolus.

* * *

A tablespoon of household bleach added to the water in a vase of zinnias will keep the stems from rotting and you will have fresh flowers longer.

* * *

Put a teaspoon of sugar in vase of marigolds and it will help to eliminate the odor.

* * *

Cut flowers will last again as long if you put the flowers in hot water. When you put them in a vase when you bring them in the house out of your garden.

* * *

Cut flowers will keep longer and stay fresher if an aspirin is put in the water.

* * *

Peonies last longer if the stems are split at the bottom with a sharp knife before they are placed in water.

* * *

To keep flowers from fading, clip the stems off about an inch and let stand in mild solution of glycern water. They will stay pretty for two or three weeks.

To evenly distribute wear on sheets, put the small hem at the top or the bed at least half of the time.

* * *

Add strip of velvet to inside band of skirt to keep blouse from slipping out.

* * *

When you are making new pillows, a small quantity of starch in the ticking will help to keep the feathers from sticking through.

* * *

It is easier to work a buttonhole with embroidery thread than with most hard twists. It lies smoother and is stronger.

* * *

If you sew the upper and lower hems of plain curtains the same width, you can reverse ends at each laundering to insure longer and more even wear.

* * *

Think twice before you darn those immense holes in juniors socks. They require too much time and are likely to be uncomfortable and cause blisters on the youngster's feet.

* * *

Sew carpet rags on the bias to avoid having a bulky seam.

* * *

When tying comforters it is a good plan to tie them first in cheese cloth, then put on the top cover. The cover may then be removed for washing with little trouble.

* * *

A pitchfork is better than a hoe for uprooting grass.

* * *

When planting cucumbers, plant nasturtium seeds near by The peppery scent of the nasturtium destroys the insects that kill the cucumbers.

* * *

Cut sheets of tinfoil to fit under the flower vase doilies. Dampness will not reach the polished surfaces.

* * *

Evergreen shrubs and rose bushes may be protected from dogs by throwing moth balls on the ground. Dogs won't come near the bushes then.

* * *

If an oiled silk or plastic dish cover is slipped over the bottom of the pot of a hanging plant it will catch drips when the plant is watered.

* * *

An old wheelbarrow, painted white, makes a portable flower bed and can be wheeled into sunlight or shade.

To keep flowers fresh for cemetery: Mix wet sand in container and place flowers in it. Will keep them fresh for a week.

Ice water should never be used on house plants as it checks their growth. Add enough hot water to the cold to make it tepid before putting on the plants.

To make geraniums bloom, use bloody chicken water.

To keep flowers from dying when leaving home for several days, fold a newspaper and put under each pot in a tub of water. Place about two inches of water in the tub. Soil will stay moist and plant will be all right.

Never take in old geranium plants and expect blooms, in August; break off new parts and start, they will bloom.

Use a bottle cap in the bottom of flower pots over hole before putting in the soil. This makes drainage successful. Broken pieces of pottery or pebbles also provide drainage.

For quick dusting of your house fern, set it outdoors and sprinkle with the garden hose after adjusting nozzle to a fine spray.

Insert a few rusty nails in the soil around your African violets. The blossoms will be larger, more profuse and will have a brighter color. Keep in north window and water from the bottom.

Pink the hem on bottom of blouse to be worn in, it will look smoother.

Use pinking shears to cut patches for work or play clothes Then don't bother to turn under the edges. Patches don't fray.

In stitching a shirt, all patterns are made so that the seams must be stitched from the top down.

Sew a zipper on the opening of your cushion covers instead of closing them with a seam. The cushion cover can then be easily removed, laundred or cleaned and in just a jiffy put back on and zipped up.

When making a rolled hem put a row of machine stitching along edge to be rolled. Then trim edge close to stitching. It really speeds up the hand work and prevents stretching.

Use a mesh bag that fruit comes in to put leftover pieces of dress materials. You can see at a glance the piece you need for a patch.

Store matching buttons, cut from an old garment, between two strips of Scotch tape. The buttons can be seen at a glance, and individual buttons can be snipped off the strip as needed.

* * *

When knitting argyle socks, use an empty egg carton to hold the yarn. The different colors of yarn will fit in the sections, make a hole above each one, thus saving confusion.

* * *

If curtains hung after cleaning won't drape just right, fasten them to the sill or baseboard with small pieces of scotch tape. It's not noticable and can be removed without damage after the curtains have "settled".

* * *

In making tailored buttonholes, draw the exact size on a piece of paper and baste it to the material. Stitch right over the pattern. The paper folds away and you have a perfect form for the buttonholes.

* * *

It is easy to thread a needle with yarn or embroidery floss if you take a piece of sewing thread, fold it and put the loop through the eye of the needle, then put the yarn through the hoop and pull sewing thread and yarn back through.

* * *

Oil cloth quilt patterns do not wear or tear like paper patterns or ravel like cloth.

* * *

When mending heavy clothes, run thread over Parawax.

* * *

When you lengthen overalls for fast growing boys, it usually leaves a white line on the fabric. To get rid of this, rub the line with a blue crayon and press with a warm iron. This same trick works for girls dresses, if you get the right color crayon.

* * *

Put a piece of material and a button or two for each garment made into a scrap book used for that purpose. When a button has been lost, or you need a patch, it is easy to get out the scrap book and locate the needed item.

* * *

Kitchen or bathroom shades may be made of oilcloth to match the color scheme of the room.

* * *

When making children's dresses, put a one and one-half-inch tuck on the under side of the hem. They are then easy to lengthen and the tuck does not show at all.

* * *

Stick baby's safety pins into a bar of soap instead of a pin cushion. This method is perfect for keeping pins sharp enough to slip through several layers of material.

Rough hands are annoying when one is sewing sheer fabrics Wash the hands in warm water to which starch has been added The hands will be soft and velvety.

* * *

When a zipper is difficult to work, pick up a bit of petroleum jelly on a thin stick and push it down into holes on each side of the gadget that closes logs. Close zipper half way, add a bit more lubricant, finish closing zipper, and wipe away excess. Work zipper up and down several times to complete job.

* * *

Crochet a length of twine in with the silk stockings you crochet into a rug so as to keep the finished rug from stretching out of shape. The twine can be bought in the proper color or dyed to match.

* * *

When zippers fail to open and close without catching, rub them with wax; a piece of a candle will serve.

* * *

Sew small white snaps on the two bottom corners of your curtains and about one-third of the way up from the bottom. When cleaning or airing the room, snap up the curtains and they will not get wet or soiled.

* * *

Keep a package of invisible hairpins in a sewing machine drawer. When you remove buttons thread them on a hairpin, fasten and drop in the button box.

* * *

Holes in thin curtains may be repaired by putting piece of paper over the hole and running over it with the sewing machine several times. Paper will come out by dipping in water, or picking out.

* * *

To keep buttonholes from tearing place a snap just below the last button.

* * *

Keep a large cork in your sewing machine drawer for loose pins and one in a kitchen drawer for thumb tacks.

* * *

Stitch new wash cloths on the machine through the button-hole edge and they will not ravel.

* * *

When patching sheets sew a little colored thread in the hem. This way you can tell whether a sheet is patched or not before unfolding it. If it is badly patched, put in two colors of thread. This saves time and embarrassment when company comes.

* * *

If your thimble is too large, try putting a strip of adhesive tape around the inside.

Pour cold water into the upper glass to contract it, and then immerse the lower glass into warm water to expand it. They can then be separated very easily.

Rub scissors with butter to cut up marshmallows.

During last winter's icing conditions I found our windmill type force pump which is hand operated, iced over so it was impossible to pump with it until the ice was removed. To prevent a recurrence we placed a large paper bag, such as 100 pound sugar bag or even fertilizer bags, over the pump. This didn't interfere with pumping and we left the bag on until the icing was over. Also I place a quart size measuring cup over the spigot on the fuel oil tank to prevent it from being iced down.

It's easy to remember anniversaries and special days with a greeting if you select all your cards at one time. Address the envelopes and index them according to the date they should be mailed.

You'll never lose your pie plate at a church or community supper if you don't take it. Make your pie on a plate lined with aluminum foil. After the pie is baked, slip the pie-in-foil on a piece of cardboard.

Leaf from grandpa's diary. Sprinkle talcum powder into new shoes. They will seem much more comfortable when first worn.

Make partitions with cardboard in your machine drawer for different colors and sizes of buttons.

When sheets become badly worn, cut them in two in the center and sew outer edges together and hem sides and they will last for many washings.

Put a piece of press or mending material on the frayed side of a shirt collar when you turn it.

Hem's out of your dress? Just cover the raw edges with mending tape, press on with a hot iron. You'll have a neat, washable hem in a jiffy.

Wide-mouthed bottles make nice containers for buttons. Put light buttons and colored ones in different containers. Hooks-and-eyes and snaps are easily found in either bottle.

A small cork glued to the side of your sewing machine drawer or sewing box, makes a convenient holder for your thimble.

Sharpen your scissors by cutting sandpaper with them or snapping them together on the neck of a bottle.

Fire Extinguishers: Throw baking soda on blaze. It smothers the fire by generating carbonic acid gas which envelopes the flames and extinguishes the fire.

* * *

A dry mop can live side by side with an ironing board in a crowded closet, without harm, if the mop wears a paper bag over its head. So, too, with a broom.

* * *

When paring fruits or vegetables, put the scraps on a piece of towel or newspaper on the kitchen counter. You can fold up and throw the peeling into the garbage can without any soil or muss.

* * *

Milk and butter should be kept in closely covered vessels, as they readily absorb flavor and odor from other articles.

* * *

You can double the life of your enameled pails, vacuum jugs, etc. and prevent them from marring floors and furniture, by cementing a rubber ring to the bottom, open innertube, measure with bottom of pail, mark and cut to fit, glue on with permatex or other waterproof glue.

* * *

When the corners of a rug turn up, put a wet cloth over them and iron.

* * *

An easy made funnel for filling salt and pepper shakers can be made by using the corner of an envelope and cutting off a small portion of the tip.

* * *

Where wallpaper doesn't stick tight on wall, put 1 cup of syrup in 1 gallon of paste.

* * *

Onions will not make the eyes water if scalding water is poured over them before they are peeled.

* * *

A sink plunger makes an excellent guide when you're marking a hem line for another person. The plunger will stand alone, leaving your hands free.

* * *

Rub the end of your thread on a cake of soap before threading a needle.

* * *

Buttons sewed on with dental floss will stay on as long as the garment lasts.

* * *

Keep your spools of thread from unrolling and snarling by slipping a rubber band around each one.

* * *

Use a pair of tweezers to remove basting thread.

A delicious whipped cream substitute is easily made by adding a sliced banana to the whites of one beaten egg and beating until stiff. The banana will completely dissolve.

Resizing a rug: When a rug gets so limp as many small ones do, that it will not lay flat on the floor resize it with glue. Dissolve 1 pound of granulated glue in 1 gallon of boiling water. Clean the rug first, place it face down on an old floor or on several thicknesses of paper and brush the hot glue on the back with a large paint brush. This may also be used on hooked rugs to give them more body.

Place pieces of white bread in refrigerator to absorb odors.

You should not pile together leftover potatoes, as they sour quickly.

Before unrolling a paper shade that needs to be cut narrower, carefully measure the width desired. Then press a thumbtack firmly into the shade at the place you intend to trim it. When you unroll the shade, you will have a series of holes down the entire length of the shade that can be easily followed with your scissors.

If a clothes closet seems damp, keep a small pan of lime there renewing the lime every two or three weeks.

If you have trouble opening a jar of home canned fruit try this: Turn the jar upside down in hot water deep enough to cover the lid. Let it stand for a few minutes then unscrew it as usual.

Better than glue for mending broken glassware is melted alum. It holds well and does not show.

Save old match boxes and use them for molds when making homemade soap. Simply tear away the box portion when ready to use.

To catch mice, place a gumdrop in the trap, instead of bacon or cheese. When the mouse goes to eat the gumdrop his or her teeth gets stuck and causes the trap to go off.

To make the address plain on a parcel post package use a match stick instead of a pen.

When painting smear windows with lard. Rub off with soft cloth or paper and wash in usual way.

Do not throw away that old popcorn. If you can't make it pop, put it in a jar, add 1 tablespoon water and let stand a week or two. It will pop.

Nut meats will come out in halves, if soaked overnight in water before cracking.

* * *

Never put cold water in a hot utensil, until utensil has cooled to room temperature. Sudden changes in temperature may cause the metal to warp - resulting in uneven bottoms.

* * *

Take tobacco cans and paint white. Then trim with decals or trim to match your kitchen. Tack them up by the covers. Put cactus plants or some small plant in them.

* * *

When putting loose knobs back on dresser drawers, dip the screws in a little clear fingernail polish or shellac before resetting them. They'll turn more easily, the shellac (or nail polish) will retard rusting and when it hardens, those screws will be really set.

* * *

Cheese can be sliced thin if the knife is heated first

* * *

Buy a roll of cellophane which harmonizes with the furnishings of your bedroom, and use it for lining dresser drawers, powder and dust can be wiped off easily.

* * *

An old ice skate nailed upside down on the doorstep scrapes mud and snow off boots.

* * *

When using butter, remember that one stick (one quarter of a pound) is equal to ½ cup when measured.

* * *

Tear the edges of wallpaper used in patching and when pasted down, they can hardly be seen.

* * *

One gallon food (salads, scalloped dishes, beans, etc., for 25 people.)

* * *

To polish scorched iron, polish with crocus cloth.

* * *

For outdoor lights on camps, etc., soak building bricks in kerosene 24 hours to 30 hours. Hang with wire tied around brick and light with match. Will burn 3 to 5 hours.

* * *

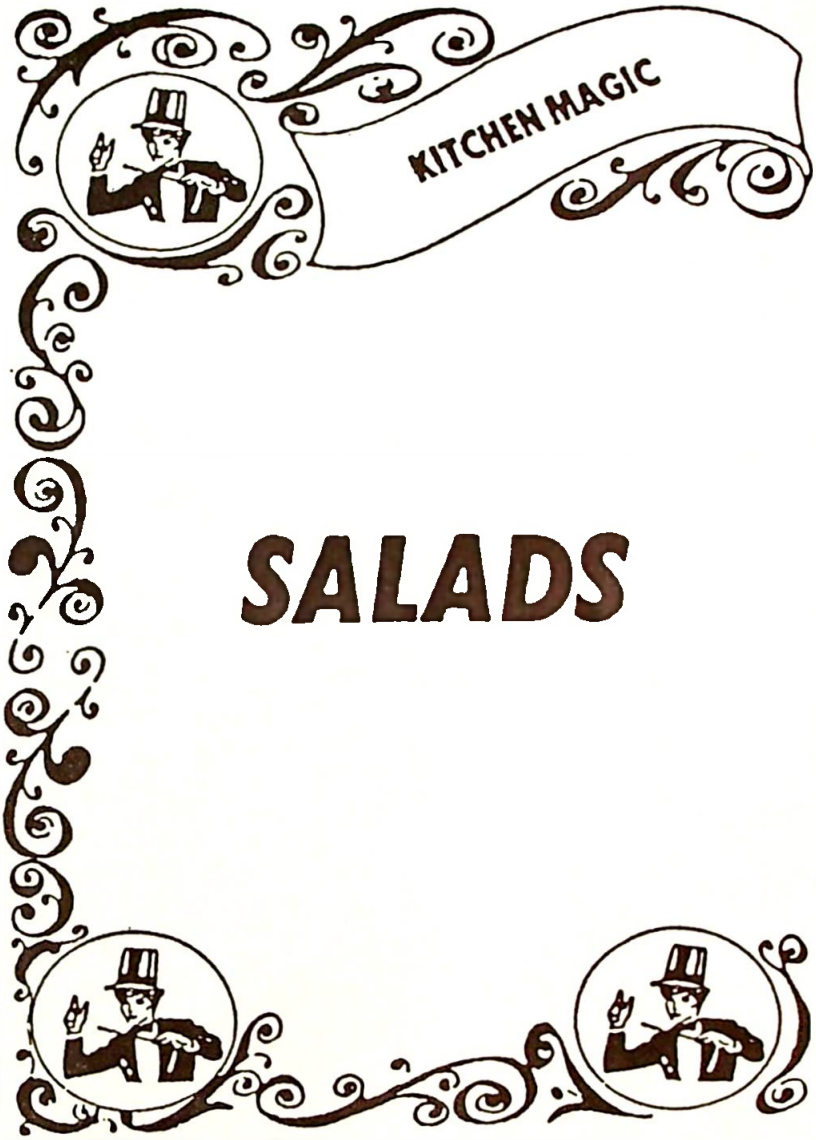
To store emptied jars, wash, drain; put crumpled paper inside and replace lid. When canning day comes, paper has kept jars clean-smelling. Storing with lids on keeps jars clean and avoids rim nicks.

* * *

If curtains made of thin fabric will not hang straight after they have been laundered, slip a curtain rod through the bottom hem for a few days and they will straighten out.

* * *

To keep small rugs from slipping sew a piece of old jar ring to each end



SALADS

MMMFF!

GREEK TOMATO SALAD

6 medium size tomatoes
3 tbsp. olive oil
1 1/2 tbsp. lemon juice
1 small clove garlic (crushed)
1/2 cup ripe olives
1 1/2 tsp. oregano leaves (crushed)
1/2 tsp. salt
1/8 tsp. pepper
8 oz. cream cheese, cubed

Use tomatoes at room temperature. Cut in cubes. Combine olive oil, lemon juice, garlic, oregano, salt, and pepper. Set aside for 10 minutes for flavor to develope. Add cheese and olives to tomatoes. Pour dressing over all and toss.

BACON-EGG SALAD

1 head lettuce
6 strips bacon
5 hard cooked eggs
1 cup salad dressing
1/2 cup diced celery
1/4 cup dairy sour cream
2 tbsp. finely chopped green onion
1 tsp. prepared mustard

Core, rinse and drain lettuce. Refrigerate. Cook bacon till crisp. Break into medium to large pieces. Slice 2 eggs. Coarsely chop remaining eggs and combine with salad dressing, sour cream, onion, and mustard. When ready to serve, break lettuce into bite-sized pieces. Layer in chilled salad bowl with crisp bacon, diced celery and sliced eggs. Toss with dressing and serve at once. Serves 6 - 8.

GERMAN SLAW

1 lg. head cabbage
Sugar
3/4 C. salad oil
1 tsp. Celery seed
1 lg. onion
1 C. Vinegar
1 tbs. Salt
1 Tsp. Dry Mustard

Shred cabbage into long strips; slice onion thin. Combine cabbage, onion and 3/4 cup sugar; Let stand for 5 to 10 minutes. Combine vinegar, salad oil, salt, celery seed, mustard and 2 tsp. sugar in saucepan; bring to a boil. Pour over cabbage mixture; mix well. Place in container with lid; Cover. Store in refrigerator for 24 hours. Serves 12 to 15.

CRUNCHY TURKEY SALAD

12 cups cut-up turkey
8 medium stalks chopped celery
3 10 oz. jars watermelon pickles, drained & cut in quarters
3 cups mayonnaise or salad dressing
4 tsp. salt
1/4 tsp. ground pepper
4 cups chow mein noodles

Divide turkey, celery, pickles and onion between two large bowls. Mix mayonnaise, salt and pepper. Toss half the mayonnaise mixture gently with each turkey mixture. Refrigerate no longer than 12 hours. Just before serving, stir half of the noodles into each turkey mixture. 18 servings.

FROSTED SUNSHINE SALAD

1 pkg. lemon jello
2 c. boiling water
1 can crushed pineapple, (save juice)
8 large marshmellows, cut in small chunks
3 bananas - sliced
1 egg
1/2 c. sugar
2 Tbs. cornstarch
1 c. nondairy whipped topping
1/2 c. grated cheese

Dissolve jello in boiling water. Cool. Add pineapple, marshmellows, & bananas. Set in regrigerator till firm. To reserved pineapple juice, add water to make 1 cup liquid. Mix sugar, cornstarch, and egg. Stir in juice. Cook to full boil and cool. Add whipped topping and spread mixture over set jello. Sprinkle cheese on top.

CAULIFLOWER - SHRIMP RICE SALAD

1 c. uncooked rice (cooked and cooled)
1 head to 2 heads cauliflower (chopped fine)
1 can shrimp (can use frozen baby shrimp and thaw under cold water)
1 green pepper (chopped fine)
1 bunch green onions (tips included - chopped fine)
Season with salt and pepper

Dressing:
1 1/2 C. mayonnaise or salad dressing
1/4 c. sour cream
1/2 tsp. lemon juice

GERMAN POTATO SALAD

3 lbs. boiled potatoes
1 lb. fried bacon
3 Tbsp. Bacon drippings
4-6 hard boiled eggs
1 med. onion, chopped
4 celery stalks, chopped
1 C. sugar
1/2 - 1 C. vinegar
2 Tbsp. flour

Boil and dice potatoes. Mix crumbled bacon, chopped eggs, chopped onion, and chopped celery in large mixing bowl.

In heavy sauce pan over medium heat bring to boil bacon drippings, sugar, and vinegar. Stir until sugar dissolves. Slowly add flour - stir boiling mixture for 1 minute stirring constantly. Remove from heat. Pour over potato salad. Serve warm, room temperature or cold.

Adjust the amount of vinegar to your taste and the amount of sauce you want.

HAWAIIN PINEAPPLE

1 med. fresh pineapple
1 C. shredded coconut
1/2 C. toasted sliced almonds
1 can (11 oz.) mandarin oranges, drained
1/2 C. orange marmalade
1/4 C. light rum
1/2 C. maraschino cherries -drained-

Cut pineapple, including crown, in half lengthwise. Cut out fruit, leave shell intact. Remove woody core and cut fruit in chunks.

Mix pineapple chunks and next 5 ingredients. Fill shells on plate with mixture. Cover with wax paper and microwave at HIGH about 10-12 minutes. Put rum in glass measuring cup and microwave HIGH 15 seconds. Remove 1 T. of rum. Pour rest over pineapple. Ignite rum in spoon and pour over pineapple to flame.

PEAR SALAD

1 lg. pkg. lime jello
1 cup chopped pecans
1 - 8 oz. cream cheese
1 lg. can pears-
-mashed
2 cups Dream Whip

Heat pear juice and add water to make 2 cups liquid. Add jello, add cream cheese to hot jello and stir until cheese is dissolved. Add mashed pears, nuts and whipped cream to jello mixture. Place in refrigerator until congealed.

TAPIOCA SALAD

2 boxes tapioca instant pudding
1 box orange jello
2 C. water

Bring to a boil, cook until thick. Cool.
Add;
1/2 container cool whip

PURPLE LADY SALAD

2 pkg. black rasberry jello
1 1/2 c. boiling water
1 can blueberries (juice also)
1 (13 1/2 oz.) can crushed pineapple
2 pkg. prepared dream whip

Mix jello with boiling water. Add blueberries and pineapple. Let partially set. Add dream whip and stir well. Pour into 9 x 13 inch pan and let set.

TANGY APPLE SALAD

2 boxes lime jello
12 oz bottle 7 up
nuts if desired
2 c boiling water
2 c applesauce

Dissolve lime jello in hot water then add 7 up. Place in refrigerator till it is partially set. Then add applesauce and nuts. Return to refrigerator until set.

CHEESE SALAD

1 small can crushed pineapple
3/4 c. sugar
1 pkg. orange jello
1 c. grated cheese
1 c. cream, whipped

Cook pineapple and sugar for 5 minutes. Remove from heat and add pkg. of orange jello. Let cool. Then add grated cheese and whipped cream. If desired, add a little cheese on top.

BLACKEYED SALAD

1 can blackeyed peas
1 onion (chopped)
1 med. bell pepper (chopped)
1 c. Italian Dressing

Mix all ingredients together and stir well. Salt and pepper to taste. Chill & serve.

WORKING GIRL SALAD

Layer
Sm. head lettuce (broken
1 sm can small peas
3 grated carrots
1 thin sliced red onion

Spread on top to seal;
1 c. mayonnaise
2 Tbsp. sugar

Will keep overnight in refrigerator. Stir when ready to serve.

CHERRY SALAD

2 pkg. cherry jello
2 C. hot water
1 can cherry pie filling
2 small pkg. cream cheese at room temp.
1 small can crushed pineapple

Dissolve jello in hot water. Add the can of cherry pie filling while warm. Let set. Combine the softened cream cheese and crushed pineapple. Mix well and add to top of jello and cherries

RAW VEGETABLE SALAD

Lettuce
Fresh mushrooms
Green Peppers
Green Onions
1 Bottle Golden Blend Salad Dressing
Tomatoes, chopped fine
Cucumbers
Radishes
Cauliflower

Set for 24 hours. Before serving, add; ham, eggs, grated cheese and Mozzarella cheese.

FROZEN PEA SALAD

1 20 oz. pkg. frozen peas run under water to remove all the ice.
1 can water chestnuts, sliced
1 head of lettuce, cut in bite size pieces
1 c. chopped celery
1/2 c. diced onions
Mayonnaise - not Miracle Whip- to cover

Toss ingredients and put in bowl. Cover and seal with the Mayonnaise. Refrigerate for 24 hours. To serve, spoon from top then to bottom.

PRETZEL SALAD

2 C. crushed pretzels (roll with a rolling pin)
3/4 C. oleo, melted
4 T. sugar

Mix and pat into a 9x11" pan. Bake at 400 degrees for 8 minutes. Cool.

Cream: 8 oz. cream cheese
1 C. sugar

Fold in: 1 pt. whipping cream, whipped or
1 carton whipped topping

Spread over cooled pretzel mixture.

Prepare 1 6 oz. pkg. strawberry jello using 1 3/4 C. boiling water. Stir gelatin mixture into 10 oz. frozen strawberries. Pour on top of cream layer and refrigerate until firm.

DANDELION GREEN SALAD

1 c. very young, tender dandelion greens
1 head iceberg lettuce
1 head romaine lettuce
2 tomatoes
1 Spanish onion
1 cucumber, peeled & scored
2/3 c. Green Goddess Dressing

Dandelion greens can be very bitter if they are too mature, so pick only the youngest, most tender ones. Carefully wash and crisp them. Wash, crisp and break lettuces. Peel tomatoes by dipping them in boiling water for 2 or 3 seconds, then slipping off skins. Cut in half and remove all seeds and center pulp. Cut tomato flesh into strips and drain well on paper towel. Slice onion and cucumber. Place all ingredients in a salad bowl and toss with dressing.

RICE SALAD

2 med. carrots
4 stalks celery
1/2 c. cooked rice -- cooled
1 c, drained crushed pineapple
1/2 c. sugar
2 tsp. lemon juice

Cut up the carrots & celery.

Mix all ingredients well. Cover and chill before serving.

FRESH FRUIT SALAD

Base: 3 cups of cantalope, Watermellon, or Honey Dew Mellon.

Then add any of your favorite cubed fruits. One of each or mix and match your own. 1 cup of any of the following:

Apples	Peaches
Pears	Apricotts
Seedless Grapes	Plums
Cherries	Oranges (Peeled)
Strawberries	Bananas
Pineapple	Kiwi

Now add one of each or all of the following to taste:

1 cup of Nuts	1 cup of coconut
1 cup of Raisins	1 cup of chopped dates

Stir in 6 to 8 oz. of whipped cream or cool whip. Stir until fruit is covered with whipped cream.

EMERALD GREEN SALAD

32 large marshmallows	1 8 oz. tub Cool Whip
2 c. milk	1 c. chopped nuts
2 pkg. lime jello	1 20 oz. can crushed pineapple

Heat marshmallows and milk in double boiler until marshmallows are melted. Add gelatin and stir. Set aside to cool. Beat cream cheese until light and fluffy. Add pineapple (undrained) to cream cheese and mix. Combine cheese mixture with gelatin mixture. Fold in Cool Whip and nuts. Chill. Makes enough for a 9 x 13 pan.

SPINACH SALAD

1/2 head lettuce
1/2 bag raw spinach
1 sm onion chopped fine
1 c fine grated swiss or cheddar cheese
1/4 c bacon bits
3 sliced hard cooked eggs
1 c mayonnaise

Wash & drain lettuce & spinach. Remove stems from spinach, tear in bite size pieces & layer lettuce on bottom of salad bowl. Top with bacon bits, chopped onion, add a layer of spinach and sliced eggs. Salt and pepper lightly. Top with mayonnaise. Sprinkle with grated cheese.

BEET ONION SALAD

1 #2 can sliced beets
1/2 Spanish onion, diced
Salt and pepper to taste
1 T salad oil
1/8 C. vinegar

Toss together beets and oil. Add remaining ingredients and mix well. Chill.

STRAWBERRY-CHEESE SALAD

2 c. strawberries
2 c. cottage cheese
2 Tbsp. french dressing
Sugar & salt to taste

Slice 1 1/2 cups of the strawberries; combine with cottage cheese and French Dressing; season to taste. Heap mixture in lettuce cups and garnish with remaining whole strawberries.

ITALIAN SALAD

2 lg. bell peppers
1 lg. red sweet onion
2 - 3 large tomatoes
1 head cauliflower
2 small cucumbers
1 lg. bottle Italian salad dressing

In a large bowl, slice pepper, onion, cucumbers and tomatoes. Pour Italian dressing over mixture and seal the lid on the bowl. Stir every once in a while. Let stand overnight.
(Best if made in a bowl such as tupperware which has a tight seal.)

FROZEN CRANBERRY SALAD

1 can whole cranberry sauce
1 sm. Cool Whip
1 can crushed pineapple (drained)
1/2 c. sugar
4 Bananas
1/4 c. grapenuts

Mix fruit together. Pour sugar over mix, fold in Cool Whip. Add grapenuts. Put in paper baking cups in a cup cake pan. Freeze.

HERB TOMATOES

6 (or more) ripe tomatoes -peeled-
2/3 cup salad oil
1/4 cup Tarrago vinegar
1/4 cup snipped parsley
1/4 cup sliced onion
1/2 tablespoon dried Thyme
1 teaspoon salt
1/4 teaspoon pepper
1 clove garlic, minced

Place tomatoes in deep bowl or jar. Combine remaining ingredients, shake well. Pour over tomatoes, cover and chill several hours or over night, spooning dressing over tomatoes occasionally. When serving, drain off dressing.

CHEF'S SALAD

One head lettuce
One half cooked chicken strips
One half cooked ham strips
One third cup chopped tomatoes
One teaspoon sweet pickle relish
One tablespoon chives, (chopped fine)
One hard boiled egg, (chopped)
Three tablespoon whole marjoram
Two tablespoons vinegar
Three tablespoons olive oil
One teaspoon Worcestershire sauce

Tear lettuce into bite sized pieces. Add chicken and ham pieces. Add tomatoes and relish. Blend all remaining ingredients, pour over salad. Serve immediately. Will serve four.

LOBSTER SALAD

Four cups cooked cubed lobster
Four hard cooked eggs, chopped
One half cup diced celery
One fourth cup minced parsley
One tsp. dry mustard
One tsp. grated onion
One tsp. Worcestershire sauce
One half tsp. salt
One cup mayonnaise
Lettuce

Combine lobster, eggs, celery and parsley. Add mustard, onion, Worcestershire sauce and salt. Add mayonnaise; mix well. Serve on lettuce. (May be served on toast instead.)
Will serve six.

REFRIGERATED CUCUMBER SALAD

7 cups thinly sliced cucumbers
1 cup chopped onion
1 medium green pepper, chopped
1 tablespoon salt
2 cups sugar
1 tablespoon celery seed
1 cup vinegar

Combine cucumbers and peppers and onions in large bowl. Combine remaining ingredients, mixing until smooth. Pour over vegetables, cover and refrigerate at least 3 hours, stir several times. May be stored in refrigerator for several days.

YANKEE DOODLE DANDY SALAD

4 c. white meat of boiled chicken, diced
4 c. green grapes, cut in halves
1 c. diced celery
1/2 c. slivered almonds
Miracle whip to moisten

Mix ingredients with enough miracle whip to moisten and chill.

CAULIFLOWER & BROCCOLI SALAD

1 Head Cauliflower (break into pieces)
1 pkg. frozen peas (10 oz.) thawed, uncooked.
3 stalks celery, chopped fine.
1 pkg. frozen broccoli (10 oz.) thawed, uncooked
5 or 6 green onions, chopped, tops and all

Mix vegetables together and cover with dressing:

1/2 cup real mayonnaise
1 cup sour cream
1 Tablespoon Morton's Nature's seasoning

Mix well and marinate overnight.

FROZEN FRUIT SALAD

4 large cans crushed pineapple
2 large cans peaches, drained
1 envelope Knox gelatin
1/4 cup cold water
1 cup orange juice
1/4 cup lemon juice
2 1/2 cups sugar
1/2 tsp. salt
2 cups white grapes
1 1/2 cups maraschino cherries
30 large marshmallows
2 tsp. ginger
2 cups pecans, chopped
2 qts. whipped cream
3 cups mayonnaise

Drain pineapple, reserve 1 1/2 cups juice. Cut peaches in cubes. Soften gelatin in cold water for 5 minutes. Heat juice to a boil, remove from heat and add to gelatin and stir until dissolved. Stir in orange and lemon juice, salt and sugar. Chill until thick. Fold in remaining ingredients. This makes a huge amount of salad. It's fun to freeze in 1 lb. coffee cans and use small amounts. After frozen, cut other end from coffee can and slice. Keeps in freezer several weeks.

FROZEN WALDORF SALAD

8 oz. crushed pineapple
1/2 c. sugar
1/8 t salt
1/4 c lemon juice
8 oz carton whipped topping
2 slightly beaten eggs
2 med. apples, chopped
1/2 cup chopped celery
1/2 c. chopped walnuts

Drain pineapple, add water to juice for 1/2 c. liquid. Combine juice, eggs, sugar, salt, lemon juice. Cook, stirring constantly till thickened. Cool Add pineapple, celery, apples and nuts. Toss well. Freeze covered.

SALMON SALAD

2 cups shell macaroni, cooked
2 cups salmon, flaked
1/2 cup diced celery
2 medium tomatoes, cut up
1/2 tsp. salt
4 hard cooked eggs (cut up)
1/2 cup processed cheese (diced)

Add all ingredients to cooked macaroni and toss.

THREE BEAN SALAD

1 can green beans
1 can kidney beans
1/2 c. minced onion
1 can yellow beans
1/2 c. minced green pepper

Put the above in a large bowl. For the dressing, mix as follows:

1/2 c. salad oil
3/4 c. sugar
1/2 tsp. pepper
1/2 c. vinegar
1/2 tsp. salt

FREEZER SLAW

2 large heads cabbage, shredded
2 tbsp. salt

Let stand 1 hour, squeeze and drain. Don't rinse.

Combine;

2 green peppers, diced
6 medium carrots
2 red peppers, diced
2 cups chopped celery

Boil 7 minutes;

1 tbsp. celery seed
4 cups sugar
1 tbsp. mustard seed
2 cups vinegar

Place in jars or containers. Pour hot liquid over vegetable mixture. Can be stored in freezer or refrigerator. Cool before serving.

CRANBERRY SALAD

Grind 1 lb cranberries
Cover with 1 1/2 c. sugar

Let stand overnight. Drain and add: Diced pineapple, grapes & nuts as desired. Combine with approx. 1/2 c. whipped cream. Chill.

QUART CARROT SALAD

1 qt. grated carrots
1 qt. drained chunk pineapple
1 qt. cooked raisins
1 qt. coconut
1 qt. miniature marshmallows
1 qt. chopped nuts
1 qt. sour cream
1 qt. miracle whip

Combine all ingredients in large bowl.
Fold in:
1 qt. whipped cream

Serves 60 and may be reduced easily to cup measurements. Place in large bowl and garnish with coconut and other ingredients from salad.

JIFFY SALAD

1 16 oz. small curd cottage cheese
1 4 oz. cool whip
1 3 oz. pkg. lime jello (dry)
1 can crushed pineapple (drained)

Mix all ingredients together and chill. Jello can be any flavor desired. Chopped nuts are optional

WATERGATE SALAD

1 9 oz. carton whipped topping
1 1 lb. can crushed pineapple
1 box pistachio pudding
1/2 c. nuts
1 c. miniature marshmallows

Fold dry pudding mix into whipped topping; add pineapple juice, marshmallows and nuts. Refrigerate till set and serve.

ORIENTAL TUNA SALAD

4 ozs. drained tuna
1/2 c. drained canned Chinese Vegetables
1 Tbsp. dehydrated Onion flakes
1 Tbsp. mayonnaise
1/2 tsp. lemon juice
1/2 tsp. soy sauce
1/4 tsp. curry powder

Mix tuna fish, Chinese vegetables and dehydrated onion flakes; toss lightly. Combine mayonnaise, lemon juice, soy sauce and curry powder. Pour over mixture. Toss lightly until well mixed. Makes 1 serving.

BANANA SALAD

1 c. sugar
2 Tbsp. corn starch
1/8 tsp. salt
2 c. boiling water
Nuts or toasted coconut
4 Tbsp. oleo
2 or 3 medium bananas (sliced)
Juice of one lemon

Combine sugar, cornstarch and salt in same pan. Add boiling water, gradually. Stir constantly and simmer five minutes or until clear. Stir in oleo and lemon juice. Cool. Pour over sliced bananas. Sprinkle with nuts or coconut or both.

MEAL-IN-ONE MEXICAN SALAD

1 lb. ground beef
1/4 c. chopped onion
2 c. cooked kidney beans
1/2 c. Catalina French Dressing
1/2 c. water
1 Tbsp. chili powder
4 c. shredded lettuce
1/2 c. sliced green onions
1 1/2 c. shredded cheddar Cheese

Cook ground beef until brown. Add chopped onion; cook until tender. Stir in beans, French dressing, water and chili powder; simmer for 15 minutes. Combine lettuce and green onions. Add beef sauce and cheese; toss lightly.

CLOCK WATCHER'S SALAD

3 c. shredded carrots
1 - 15 1/2 oz. can pineapple chunks-drained
1/2 c. raisins
1/2 c. sliced celery
Lettuce leaves
2/3 c. salad dressing

Combine all ingredients except lettuce leaves; mix lightly. Chill. Serve salad in lettuce-lined bowl. Yield; six servings.

FRESH MUSHROOM SALAD

1 c. sour cream
1 Tbsp. lemon juice
1 tsp. each salt & sugar
1 (4 - oz.) carton mushrooms, thinly sliced
2 green onions, thinly sliced
1 head iceberg lettuce
2 hard cooked eggs, grated

Mix together sour cream, lemon juice, salt, sugar, sliced mushrooms and green onions. Cut lettuce into quarters and arrange on 4 plates. Spoon over chilled dressing and sprinkle with grated egg. Serves 4.

HEARTY MACARONI SALAD

3 qts water
1 Tbsp. salt
2 c. elbow macaroni
1/2 c. Italian dressing
1 c. sliced onions
3/4 c. chopped green pepper
1/2 c. grated carrots
3 med. tomatoes (diced)
1 1/2 c. american cheese
1 c. ham (diced)
1 c. sour cream
Salt and pepper to taste
1 1/2 c. chopped celery

Bring water and salt to boil. Gradually add the macaroni. Simmer over med. heat until tender, stirring occassionally. Drain, rinse and stir in Italian dressing. Allow to marinate in refrigerator at least 3 hrs. Combine macaroni & remaining ingredients. Toss lightly. Season with salt & pepper. Serve on salad greens, if desired.

APRICOT JEWEL SALAD

Dissolve in 2 1/2 cups boiling water a large box apricot flavored gelatin. Let cool then mix into gelatin a large jar of baby food apricots (jr. 7 3/4 oz.) Use a whisk. Add a 17 oz. can of crushed pineapple juice and also 1 cup finely cut celery and 3/4 cup coarsely chopped pecans. Put in oblong glass cake pan. Chill and add topping. (Jello mold may be used)

Topping

Soften 1 - 8 oz. pkg. cream cheese. Mix with 7 oz. jar marshmallow cream. Whip 1/2 pint whipping cream. Mix all together and spread on gelatin after it is set.

LAYERED SALAD

In an oblong pyrex dish place one layer of each of these ingredients.

1 head lettuce (chopped)
8 to 10 green onions
1 jar bacon bits
1 sm. sweet pepper
1 med. tomatoe
2 c. frozen peas

2 c. real mayo spread over the top of these above ingredients. (Miracle whip also works well)

2 c. grated cheese sprinkled over the top.

Chill and serve.

WALDORF SALAD

2 c. diced apples
2 c. diced celery hearts
1 c. marshmallows (optional)
1 c. walnut meats
mayonnaise
Salad dressing
Salt to taste

Combine apples, celery, nuts, (marshmallows), salt. Moisten with mayonnaise. Serve on crisp lettuce leaves. Serves 6 or 7.

WILTED LETTUCE

1 c. water
1/4 c. melted lard
3/4 c. sugar
Large bowl leaf lettuce
Green onion (optional)
1/4 c. vinegar
1/2 tsp. salt
2 Tbsp. flour

In a skillet or pan, combine water, vinegar, lard and salt. Mix sugar and flour together and pour into the liquid, stirring slowly to keep from lumping. Cook until thick. Pour over cleaned lettuce. Dice green onion may be added to lettuce.

GARDEN SALAD

2 c. chopped cauliflower
2 c. chopped brocolli
1 c. chopped tomatoes
1/2 c. chopped onions

Mix all ingredients together.

DRESSING

1/2 c. salad or olive oil
3 Tbsp. lemon juice
3 Tbsp. wine vinegar
2 tsp. salt
1/2 tsp. sugar
1/4 tsp. pepper.

Mix together and pour over vegetables. Chill 4 hours. Stir well and serve.

AMBROSIA

1 c. miniature marshmallows
1 c. mandarin oranges
1 c. pineapple chunks, drained
1 c. sour cream
1 c. coconut
1 c. nutmeats

Mix ingredients in the order listed.

PINEAPPLE CHEESE SALAD

1 pkg orange jello
1 pkg lemon jello
8 marshmallows
1/2 pt whipping cream
1 c. crushed pineapple
1 3 oz. pkg cream cheese

Pour 1 1/2 c. boiling water over orange jello, add chopped marshmallows and broken cream cheese. Stir mixture. Add pineapple and juice. Let set in refrigerator. Prepare lemon jello according to directions on pkg. and let partially set. Stir with fork and spread over top of salad. Put in 9 x 9 x 13 inch dish.

BLUEBERRY SALAD

1 - 6 oz. pkg. black cherry jello
1 can blueberries, large
1 - 8 oz. cream cheese
1/2 c. sugar
1 carton sour cream
1 - 8 oz. can crushed pineapple
2 c. hot water
1 tsp. vanilla
chopped pecans

Dissolve jello in hot water & liquid from blueberries. Mix well. Add blueberries & pineapple and refrigerate until set. Cream the cream cheese with sugar, sour cream, & vanilla. Spread on top of jello mixture when set. Top with nuts.

CHUCK HAM POTATO SALAD

2 med. potatoes cooked and sliced
2 Tbsp. Italian salad dressing
1 Tbsp. snipped parsley
1 can Hormal chuck ham, flaked with a fork
3 c. salad greens (Mixture of different kinds)
3 hard cooked eggs, quartered
3/4 c. Swiss cheese strips
1/2 c. sliced pitted ripe olives
1/4 c. chopped green onion
1/2 c. Italian salad dressing

In salad bowl, sprinkle potatoes with 2 Tbsp. salad dressing and parsley. Marinate, covered, in refrigerator for several hours or overnight. Layer remaining ingredients. Just before serving, pour 1/2 cup Italian dressing over salad and toss lightly. Makes 4 servings.

RED AND WHITE SALAD

1 pkg. lemon jello
14 - 16 marshmallows
1/2 box cottage cheese (small curd)
1/3 c. salad dressing
1 pkg. red jello
2 c. boiling water
1 small can crushed pineapple
1/2 c. cream, whipped

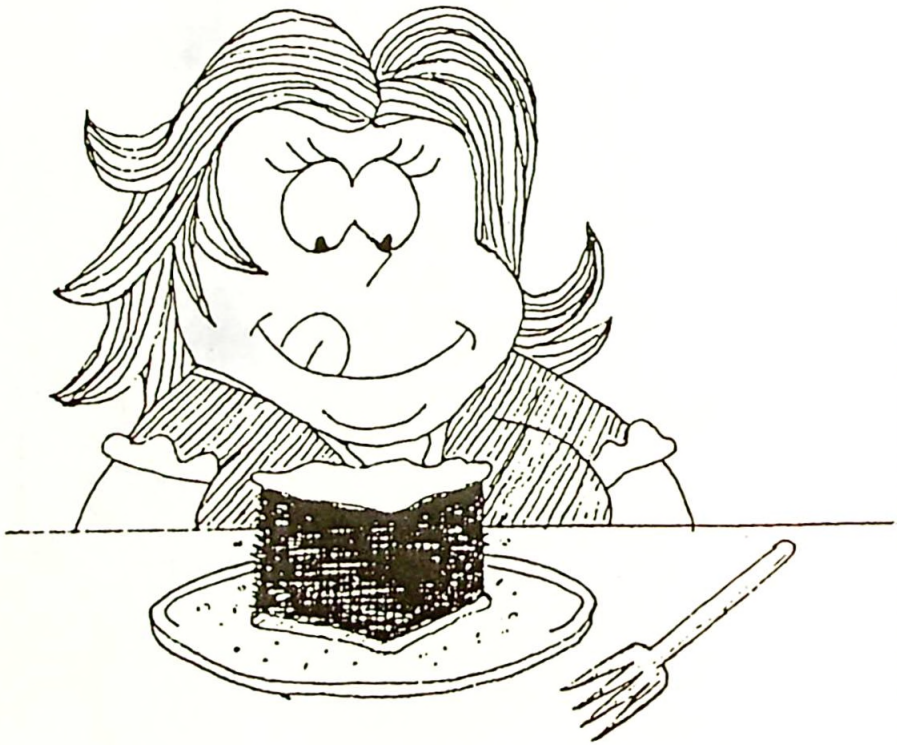
Dissolve marshmallows in hot jello and let it get to syrupy consistency. When cool, add crushed pineapple, cottage cheese, whipped cream and salad dressing. Place in 9x13" or 7x11" pan and let it set hard. Use red jello dissolved in one pint water. When cool, pour over other mixture and let set. Can use green jello on top.

CHIFFON FRUIT SALAD

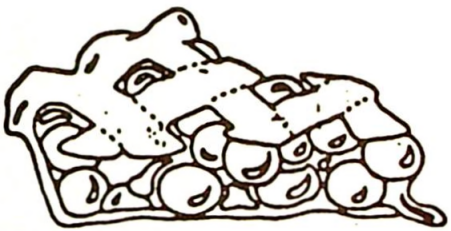
1 1/2 c. drained sliced peaches
1 c. hot peach syrup
3 oz. pkg. lemon jello
1/2 c. diced celery
1/2 c. chopped nuts
1/3 c. mayonnaise
2 1/2 c. whipped cream

Line mold with part of peach slices. Chop remaining slices. Mix hot syrup and jello, chill until thickened. Add celery, nuts, mayonnaise, and chopped peaches. Blend and mix with whipped cream. Spoon into mold and chill until set. Unmold into lettuce.

MICROWAVE TREATS



Pies
Cobblers
& Crisps



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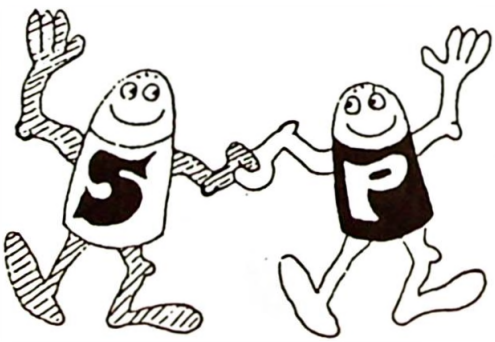


PUMPKIN PIE

1pound can cooked pumpkin
3 egg yolks
3/4 cup sugar
2/3 cup evaporated milk
2 tablespoons butter
1 teaspoon cinnamon
1/2 teaspoon nutmeg
1/4 teaspoon salt
1/4 teaspoon ginger
1 9-in. baked pie shell

Brown Sugar Meringue:
3 egg whites
1/4 teaspoon cream of tartar
Pinch salt
6 tablespoons brown sugar, packed

Combine pumpkin filling ingredients in glass bowl. Microwave on HIGH about 5 minutes, stirring once or twice until mixture thickens; cool slightly; pour into crust. **Brown Sugar Meringue:** Beat egg whites, cream of tartar and salt until soft peaks form. Gradually add sugar, 1 tablespoon at a time, beating until stiff and glossy. Spread over filling, sealing well around edge of crust. Sprinkle with nutmeg, if desired. Microwave on HIGH 2-3 minutes to set meringue.

QUICK CUSTARD PIE

1/2 cup sugar
3 eggs
3 tablespoons flour
Pinch salt
1 teaspoon vanilla
1/4 cup butter, softened
1 13-ounce can evaporated milk
6 peach or apricot halves

With electric mixer, beat sugar, eggs, flour, salt, vanilla and butter until smooth and well blended. Add evaporated milk; mix well. Pour into greased and floured 9-in. glass pie plate. Arrange fruit, rounded side up on batter. Microwave on HIGH 2 minutes; rotate dish; microwave on MEDIUM (50% power) 8-10 minutes. Allow to stand, uncovered 5 minutes. Pie makes its own crust.

VANILLA CREME PIE

1 9-in. baked pastry shell
3/4 cup sugar
3 tablespoons cornstarch
Pinch salt
2 cups milk OR half and half cream
3 egg yolks, slightly beaten
2 tablespoons butter
1 teaspoon vanilla
3 egg whites
1/4 teaspoon cream of tartar
6 tablespoons sugar

Combine 3/4 cup sugar, cornstarch and salt in 2-quart bowl; stir in milk. Microwave on HIGH 8 minutes or until thickened, stirring twice during cooking. Stir small amount of hot mixture into egg yolks; return all to hot mixture; blend well. Microwave 2 minutes on HIGH until custard coats a metal spoon, stirring once. Stir in butter and vanilla; cool. Pour into baked shell. Beat egg whites with cream of tartar until soft peaks form. Gradually beat in sugar, 1 tablespoon at a time, beating until stiff and glossy. Spread meringue over hot filling, spreading to edge of crust, sealing well. Microwave on MEDIUM (50% power) 3 to 4 minutes to set meringue. Or brown in conventional oven. **Variations:** *Banana Creme Pie:* Slice 2 bananas into bottom of baked shell or crumb crust. *Chocolate Creme Pie:* Increase sugar to 1 cup. Melt 2 1-ounce squares unsweetened chocolate; add with vanilla. *Coconut Creme Pie:* Stir in 1 cup flaked coconut. Sprinkle meringue lightly with coconut before baking.

GRASSHOPPER PIE

Cookie Crumb Crust:
- 1/3 cup butter
- 1-1/2 cups cookie crumbs (vanilla wafer, graham cracker, chocolate wafer, gingersnaps, etc.)
- 3 tablespoons sugar

Filling:
- 3 cups miniature marshmallows OR 30 large
- 1/2 cup milk
- 3 tablespoons white creme de cocoa
- 3 tablespoons green creme de menthe
- 1/2 to 1 teaspoon green food coloring, optional
- 1/2 pint heavy cream, whipped

Crust: Melt butter in 9-in. pie plate on HIGH 30 seconds or until melted. Stir in chocolate wafer crumbs and sugar to blend. Press against bottom and sides of dish. Microwave on HIGH 2-2-1/2 minutes to set, turning dish 1/2 turn during cooking; cool. **Filling:** In glass bowl, microwave marshmallows and milk on HIGH 2 to 4 minutes; stir until smooth. Blend in flavorings and food coloring; refrigerate until partially set. Fold in whipped cream; spread into cooled crust; decorate with chocolate curls, if desired.

IMPOSSIBLE CUSTARD PIE

- 1/4 cup butter, softened
- 3/4 cup sugar
- 1/2 cup Bisquick baking mix
- 1 teaspoon vanilla
- 4 eggs, beaten
- 2 cups milk
- 1 cup coconut

Combine ingredients, mixing well until smooth. Pour into buttered, floured 9-in. pie plate. Microwave on DEFROST (30% power) 50-55 minutes or until knife inserted near edge comes out clean.

LEMON MERINGUE PIE

- 1 9-in. baked pie shell
- 1 cup sugar
- 1/3 cup cornstarch
- 1 cup water
- 2/3 cup milk
- 4 egg yolks, slightly beaten
- 1/2 cup lemon juice
- 1 tablespoon butter
- 1 teaspoon grated lemon peel

Meringue:
- 4 egg whites
- 1/4 teaspoon cream of tartar
- 1/2 cup sugar

Combine sugar and cornstarch in 1-quart casserole; slowly stir in water and milk. Microwave on HIGH 4 to 5 minutes until thickened, stirring twice during cooking. Stir part of hot mixture into egg yolks, return all to remaining hot mixture. Microwave on ROAST (70% power) 3 to 4 minutes until mixture boils, stirring once during cooking. Stir in lemon juice, butter and grated peel. Pour filling into pie shell. **Meringue:** Beat egg whites with cream of tartar until foamy and soft peaks form. Gradually add sugar, 1 tablespoon at a time, beating until whites are stiff and glossy. Spread over filling, sealing well around edge. Microwave on MEDIUM (50%) power 3 to 4 minutes until meringue is set.

LEMON CLOUD PIE

- 1 9-in. baked pie shell
- 3/4 cup sugar
- 3 tablespoons cornstarch
- 1 cup water
- 1 teaspoon grated lemon peel
- 1/4 to 1/3 cup lemon juice
- 2 eggs, separated
- 1 3-ounce package cream cheese, softened
- 1/4 cup sugar

Combine sugar and cornstarch; stir in water, lemon peel and juice. Beat egg yolks; add to lemon mixture, stirring well. Microwave on HIGH about 4 minutes, stirring once during cooking until mixture bubbles and thickens. Blend in cream cheese until smooth; cool. Beat whites until foamy; gradually add sugar, 1 tablespoon at a time; beat until stiff and glossy. Fold into cooled lemon mixture; pour into prepared crust (cookie crumb crust may be used if desired). Refrigerate at least 2 hours before serving.

GRANOLA APPLE PIE

- 1/2 cup raisins
- 2 tablespoons water
- 2 tablespoons butter
- 1 egg
- 1 cup brown sugar, packed
- 3/4 teaspoon cinnamon
- 1/4 teaspoon nutmeg
- 1/2 cup quick oats
- 1/2 cup broken pecans
- 6 cups sliced apples
- 1 9-in. unbaked pie shell with crust

Combine raisins, water and butter; microwave on HIGH 2 to 4 minutes, just to boil. Remove from heat, cover; set aside. Beat egg slightly, add sugar, spices, oats and nuts; blend. Stir in raisin mixture, then apples. Pour filling into unbaked pie shell; cover with top crust. Slash steam vents in top crust. Microwave on HIGH 8 minutes. Meanwhile preheat conventional oven to 450°. Bake pie 8 minutes or until crust is browned.

MELBA PEACH CHEESECAKE PIE

- 1/4 cup butter
- 1-1/4 cups graham cracker crumbs
- 2 tablespoons sugar
- 16 ounces sliced peaches, drained
- 8 ounces cream cheese, softened
- 1/3 cup sugar
- 1/2 cup sour cream
- 1 egg
- 1/2 teaspoon almond extract
- 1/3 cup raspberry jam

In 9-in. glass pie plate melt butter on HIGH 1/2-1 minute; stir in crumbs and 2 tablespoons sugar. Press onto bottom and sides of pie plate. Microwave on HIGH 1-2 minutes to set. Arrange peach slices over crust. Soften cream cheese in glass bowl 1 minute on MEDIUM (50% power). Blend in remaining ingredients except jam. Pour over peaches; microwave on HIGH 3-4-1/2 minutes or until edges are set, rotating once; cool. Spread jam over filling; refrigerate until serving time.

MICROWAVE PEACH PRALINE PIE

Crust:
- 1 cup flour
- 1/2 teaspoon salt
- 1/2 cup shortening
- 2-3 tablespoons cold milk

Filling:
- 2-1/2 cups sliced, fresh peaches
- 1/4 cup sugar
- 1 tablespoon tapioca
- 1 tablespoon lemon juice
- 1/2 cup flour
- 1/4 teaspoon salt
- 1/4 cup brown sugar, packed
- 1/4 cup butter
- 1/4 cup chopped nuts

Crust: Mix flour and salt; cut in shortening. Sprinkle milk over dry ingredients, gently tossing with fork until all is moistened. Shape into ball. Flatten on lightly floured board; roll to fit 9-in. pie plate. Cover shell with paper toweling; top with 8-in. glass pie plate to keep flat and prevent shrinkage. Bake in microwave oven 3 minutes, turning every minute. remove plate and toweling; cook 1-1/2 minutes longer; cool. **Filling:** Combine peaches, sugar, tapioca and lemon juice. Mix flour, salt, brown sugar and butter until crumbly. Sprinkle 1/3 of flour mixture in bottom of baked shell. Cover with peach mixture. Sprinkle remaining crumbs over top of peaches; top with nuts. Cover with waxed paper; cook in microwave 3-1/2 to 5 minutes or until peaches are soft.

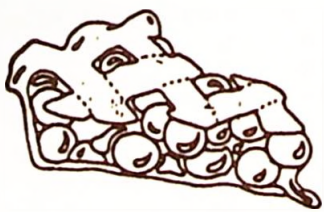
CHEESECAKE PIE

Crust:
- 6 tablespoons butter
- 2 cups graham cracker OR vanilla wafer crumbs
- 1/4 cup sugar

Filling:
- 1 12-ounce package cream cheese, softened
- 2/3 cup sugar
- 3 eggs
- 1 10-3/4-ounce can condensed cheddar cheese soup, divided
- 2 tablespoons lemon juice
- 1 teaspoon grated lemon rind
- 1 teaspoon vanilla
- 1/4 teaspoon almond extract

Topping:
- 1 cup dairy sour cream
- 1/4 cup sugar
- 1 teaspoon grated lemon rind
- 1 teaspoon vanilla

Crust: Melt butter in 1-quart glass measure on HIGH 1 minute. Combine with crumbs and sugar; press firmly into 10-in. glass pie plate. Chill 1 hour. **Filling:** Beat cream cheese until smooth; add sugar and eggs, beating until smooth. Blend in 1 cup soup, lemon juice, rind and flavorings. Pour into chilled crust. Microwave on MEDIUM (50% power) 25 minutes, turning pie 1/4 turn every 5 minutes. **Topping:** Blend sour cream, remaining 1/4 cup soup, sugar, lemon rind and vanilla; spread on pie. Chill. If desired, top each serving with spoon of prepared fruit pie filling.



ORANGE COCONUT APPLE CRISP

- 6 cups apples, pared, sliced
- 2 tablespoons orange juice
- 2/3 cup brown sugar, packed
- 1/3 cup flour
- 1/2 teaspoon grated orange rind
- 1/3 cup butter
- 1 cup flaked coconut
- Whipped cream, sweetened

Arrange apples in 8-in. square glass baking dish; sprinkle with orange juice. Combine brown sugar, flour and orange rind. Cut in butter until crumbly; toss in coconut. Sprinkle mixture over apples. Microwave on HIGH 12 minutes or until apples are tender, rotating dish 1/2 turn after 6 minutes. Cool slightly; spoon into dessert dishes. Top with whipped cream. Yield: 6 servings.

APPLE CRANBERRY CRISP

- 3/4 cup sugar
- 3 tablespoons cornstarch
- 3/4 cup water
- 1 cup cranberries
- 5 to 6 apples, peeled, sliced
- 1/4 teaspoon almond extract
- 1/2 cup quick oatmeal
- 1/2 cup brown sugar, packed
- 3 tablespoons flour
- 1/4 teaspoon cinnamon
- 3 tablespoons butter

In 2-1/2-quart bowl, combine sugar and cornstarch. Stir in water and berries. Microwave, covered, on HIGH until berries pop; stir several times. Stir in apples and extract. Pour into 11-x7-x2-in. baking dish. Combine oats, brown sugar, flour and cinnamon; cut in butter until crumbly. Sprinkle over apple mixture. Microwave on HIGH until apples are tender, about 7 minutes, turning dish several times. Serve warm.

STRAWBERRY RHUBARB CRISP

- 4 cups rhubarb
- 1-1/2 cups strawberries, sliced
- 1 cup sugar
- 1 tablespoon lemon juice
- 1 tablespoon quick-cooking tapioca

Fruit Crisp Topping:

- 2/3 cup flour
- 1/2 cup quick oatmeal
- 1/4 cup chopped nuts
- 3 tablespoons brown sugar
- 1/2 teaspoon cinnamon
- 1/4 teaspoon nutmeg
- 1/4 cup butter

Cut rhubarb in 1/2-in. pieces. Combine rhubarb, strawberries, sugar, lemon juice and tapioca in 8-in. square baking dish. Sprinkle with Fruit Crisp Topping (combine ingredients until crumbly). Microwave on HIGH 13 to 15 minutes until rhubarb is tender, turning dish twice. Serve warm or cold with ice cream or whipped cream. Yield: 8 servings.

STRAWBERRY BANANA COBBLER

3 medium size, firm bananas
1 21-ounce can strawberry OR cherry pie filling
1 tablespoon lemon juice
1/2 teaspoon vanilla
9 coconut bar cookies, crumbled
1/4 cup chopped nuts
Vanilla ice cream

Peel and slice bananas; place in 10-x6-x2-in. baking dish. Mix pie filling, lemon juice and vanilla; spoon over bananas. Microwave on HIGH, uncovered 6 minutes, turning dish 3 times. Mix cookies and nuts; sprinkle over fruit; cook 1 minute. Serve warm with ice cream. Serves 6.

FRUIT STREUSEL

1 21-ounce can cherry pie filling
1 8-3/4-ounce can sliced peaches
2 cups yellow cake mix (dry)
1/2 cup chopped nuts
1/2 teaspoon cinnamon
1/3 cup butter

Mix pie filling and peaches with juice in ungreased 2-quart casserole. Sprinkle cake mix over fruit; top with cinnamon and nuts. Microwave butter 30 seconds to melt; drizzle over topping. Microwave, uncovered, on HIGH 11 to 13 minutes until bubbly and topping is almost firm. Yield: 6 to 8 servings.

CHERRY PEACH COBBLER

1/2 cup peach juice
2 tablespoons lemon juice
1/2 teaspoon cinnamon
1/8 teaspoon ground cloves
1 21-ounce can cherry pie filling
1 1-pound can sliced peaches

Dumplings:
1-1/4 cup Bisquick baking mix
1 egg
Milk

Combine cobbler ingredients in 2-quart round casserole. Microwave on HIGH 8 minutes. Dumplings: Break egg in measuring cup; add enough milk to measure 1/3 cup. Add to Bisquick; stir with fork to moisten. Drop onto hot mixture by tablespoonfuls around outer edge. Microwave on HIGH 3 to 4 minutes. Sprinkle dumplings with mixture of cinnamon and sugar after cooking. Serve 6.

APPLE CRISP

6 cups pared, sliced apples
2 tablespoons orange juice
3/4 cup brown sugar
1/3 cup flour
1 teaspoon grated orange rind
1/3 cup butter
1 cup flaked coconut
Whipped cream

Spread apples in 11-x7-x2-in. baking dish; sprinkle with orange juice. Combine sugar, flour and orange rind. Cut in butter until crumbly; add coconut, sprinkle over apples. Microwave on HIGH 12 minutes, turning dish once. Serve warm or cool topped with whipped cream.

Sweet Snacks

UNKNOWN
CHEF

CARAMEL POPCORN

3 to 4 quarts popped corn
1 cup brown sugar
1/2 cup butter
1/4 cup light corn syrup
1/2 teaspoon salt
1/2 teaspoon baking soda
1 cup peanuts, optional

Combine sugar, butter, syrup and salt in 2-quart glass dish or measuring cup. Microwave on HIGH 2 minutes; stir. Continue to microwave uncovered to boiling; boil 3 minutes. Remove from oven; add baking soda, stirring to blend. Pour over popped corn; mix well. Add peanuts; mix well. Spread on microwave baking sheet or divide into 2 large bowls. Microwave on FULL power about 5 to 6 minutes, stirring every 2 minutes to coat corn thoroughly. Remove from oven, spread on waxed paper to cool, breaking caramel corn apart as it cools and becomes crisp. Store in airtight container. **Editor's Note:** Some readers place the syrup-coated popped corn in large brown grocery bag. Close bag loosely; microwave on FULL power 1-1/2 minutes; shake bag. Heat again 1-1/2 minutes; shake; cook 45 seconds; shake; cook 30 seconds; shake. Spread on waxed paper to cool.

CANDY MAKING: *Use ROAST setting when bringing candy to boil. Use large container to avoid boil-overs.*

COCONUT BRITTLE

1 cup sugar OR 1/2 cup each white and brown
1/2 cup white corn syrup
1/8 teaspoon salt
1 cup raw peanuts
2 tablespoons butter
1 teaspoon vanilla
1 teaspoon baking soda
1 cup raw flake coconut

In 1-1/2 quart casserole stir together sugars, syrup, salt and peanuts. Microwave uncovered on HIGH 7-8 minutes, stirring after 4 minutes. Add butter and vanilla; stir well. Cook 1-2 minutes more. Peanuts will be lightly browned and syrup very hot. Add baking soda and coconut; stir well. Quickly pour onto lightly buttered baking sheet; spread evenly. Cool until hard; break into pieces; store in airtight container. **Variations:** Instead of raw peanuts, add roasted, salted peanuts *after* cooking 4 minutes; omit salt. Two cups coconut may be used. For plain brittle, omit coconut.

KRUNCH CANDY

12 ounces vanilla almond bark candy
6 ounces semi-sweet chocolate morsels
3 cups crispy rice cereal

In 2-quart glass bowl melt almond bark and chocolate morsels on HIGH 2-3 minutes; stir well. Add cereal, folding and stirring until well coated. Spread in 13-x9-x2-in. dish; cool. Cut or break into pieces.

CHEX AND NUT BRITTLE

1 cup brown sugar
1 cup white Karo syrup
1/2 cup water
1 teaspoon salt
2 tablespoons butter
1/4 teaspoon baking soda
4-1/2 cups Corn Chex cereal
1-1/4 cups salted, blanched peanuts

In large bowl microwave sugar, syrup, water and salt on HIGH 6 minutes; stir. Cook 3 minutes more; stir. Cook 2 minutes; test drop of syrup in cold water to see if brittle. If not, cook 1 minute more. Add butter and baking soda; mix well. Add cereal and peanuts; mix well to coat. Spread on buttered cookie sheet; cool; break into pieces. Store in airtight container.

PEPPERMINT ICE

1 pound white chocolate
10 crushed starlight peppermints (round red and white candy)
Red food coloring

Microwave chocolate on HIGH 2-4 minutes to melt. Crush peppermint candy in blender; add to melted chocolate. Add few drops of red food coloring to desired tint. Place sheet of waxed paper on cookie sheet. Spread candy on paper; cool; break into pieces.

MAGIC MICRO FUDGE

1 pound confectioner's sugar
1/4 cup plus 1 tablespoon milk
1 tablespoon vanilla
1 cup miniature marshmallows
1/2 cup cocoa
1/2 cup butter
1/2 cup chopped nuts

Combine ingredients in large 3-quart bowl. Microwave on HIGH 2 minutes; stir to blend. Pour into greased 13-x9-in. pan. Cover and chill 1 hour; cut into squares and wrap.

CARAMEL PENUCHE

1-1/2 cups sugar
1/3 cup milk
1/4 cup butter
1 14-ounce bag caramels (49)
3/4 cup chopped nuts

In large bowl combine sugar, milk and butter. Microwave on HIGH 2 minutes; mix well. Cook 5 minutes more; add caramels; microwave 45 seconds. Beat vigorously until caramels melt; add nuts. Pour into buttered 8-in. square pan; cool.

CRUNCHY MUNCHY SQUARES

1/2 cup butter
2 cups oatmeal
1 cup granola cereal
1/2 cup brown sugar, packed
1/4 cup Karo white syrup
1/2 cup semi-sweet chocolate chips
1/4 cup or 1 square white almond bark chocolate

Melt butter in microwave in 10-x6-x2-in. baking dish. Add cereals, sugar and syrup; mix well then press into bottom of dish. Microwave on HIGH 3 to 4 minutes until bubbly over top; cool. Melt chocolate chips on HIGH 1 to 1-1/2 minutes, stirring once. Spread over baked crust. Melt white bark chocolate on HIGH 1 minute until soft; swirl over chocolate to make marbled effect. Cool; cut in squares. **Optional:** Add 1 tablespoon peanut butter to melted chocolate chips before spreading on baked crust.

O HENRY BARS

2 cups quick oats
1/2 cup butter
1/2 cup brown sugar
1/4 cup light corn syrup
1/3 cup chocolate chips
2 tablespoons peanut butter

In quart casserole microwave oats and butter on HIGH 3-4 minutes. Stir in sugar and syrup; cook 1-1/2-2-1/2 minutes more until sugar is dissolved. Press evenly into 10-x6-in. pan. Melt chips and peanut butter in small dish on HIGH 1-1/2 minutes; spread over crust. Allow to cool; cut into squares.

ALMOND BARK COOKIES

2 pounds almond bark candy (white)
1 cup peanut butter
2 cups dry roasted peanuts
2 cups miniature marshmallows
3 cups crispy rice cereal

If solid, break almond bark candy into pieces in large 3-quart casserole. Microwave on MEDIUM (50% power) 7 to 9 minutes, stirring once or twice until candy is melted. Add remaining ingredients, folding into chocolate until well coated. Drop by teaspoonfuls onto waxed paper.

MARSHMALLOW BARS

2/3 cup butter
1 cup sugar
2 eggs, well beaten
3-1/2 cups crushed graham crackers
2-1/2 cups miniature marshmallows
1/2 cup chopped nuts
1/4 cup coconut

Melt butter in small bowl on ROAST (70% power) about 2 minutes. Stir in sugar, then beaten eggs. Microwave on MEDIUM (50% power) 2 minutes, stir, then cook again 3 minutes more, stirring twice until mixture thickens like custard. Cool mixture 15 minutes; add remaining ingredients, blending well. Press into buttered 8-in. square pan; chill.

MICROWAVED MACAROONS

2-2/3 cups flaked coconut
2/3 cup Eagle brand sweetened condensed milk
1 teaspoon vanilla OR almond extract
Food coloring, optional

Combine ingredients, except food coloring, in 2-quart glass mixing bowl. Microwave on HIGH 6 to 7 minutes until mixture loses its gloss. Stir 3 or 4 times. Add food coloring of your choice. Drop by teaspoonfuls onto waxed paper, pressing to form cookies; cool. Store in airtight container.

KRISPIE MICROWAVE BARS

2 tablespoons butter
1/2 cup chunky peanut butter
2-1/2 cups miniature marshmallows
2-1/2 cups crispy rice cereal
6 ounces butterscotch chips
6 ounces chocolate chips

In 2-quart bowl melt butter and peanut butter on HIGH 45 seconds. Stir in marshmallows to coat. Microwave on HIGH 30 to 45 seconds; stir until smooth. Add cereal; mix well. Press into 9-in. square pan. Microwave both chips on HIGH 2 to 3 minutes until melted. Frost bars; cool; cut into small squares.

MOUNDS CANDY BARS

2-3/4 cups flaked coconut
2/3 cup sweetened condensed milk (1/2 can)
1 teaspoon vanilla

Chocolate Coating:
2 cups chocolate chips (12 ounces)
2 tablespoons shaved paraffin

Combine coconut, condensed milk and vanilla in 2-quart glass bowl. Microwave on HIGH 6-7 minutes or until mixture loses its gloss, stirring 3 or 4 times. Spoon by teaspoonfuls onto waxed paper, shaping to form logs; cool. **Chocolate Coating:** Melt chips and paraffin on *stove top* over low heat, stirring to melt. Roll logs in chocolate; replace on waxed paper to cool. **Note:** Paraffin does not melt in microwave!

SPICED NUTS

1-1/2 cups sugar
1/2 cup orange juice
1/4 teaspoon cinnamon
1/8 teaspoon nutmeg
2-1/2 cups shelled pecans OR walnuts

In 2-quart glass bowl, microwave sugar and juice on HIGH 7-1/2 minutes or until soft ball stage; stir 3 times. Add nuts and spices; stir until mixture begins to look cloudy. This mixture sets up fast. Spoon onto waxed paper and separate into clusters or individual nuts.

DATE NUT BARS

1-1/2 cups chopped dates
3/4 cup water
1/4 cup sugar
2 tablespoons lemon juice
1/2 cup chopped walnuts
1-1/2 cups flour
1 teaspoon baking powder
1/2 teaspoon baking soda
2 teaspoons cinnamon
1 teaspoon allspice
1 10-3/4-ounce can condensed tomato soup
1-1/3 cups brown sugar, packed
2 eggs
1/2 cup salad oil
1 cup quick oatmeal, uncooked

In 2-quart casserole combine dates, water, sugar and lemon juice. Cover; microwave on HIGH 6 minutes, stirring twice. Add nuts; cool slightly. In large mixer bowl combine flour, baking powder and soda and spices. Add soup, brown sugar, eggs and oil. Beat at medium speed 2 minutes; stir in oatmeal. Spread half of soup mixture in greased 2-quart baking dish. Spoon date filling over soup layer; top with remaining soup batter. Microwave on HIGH 15 minutes, turning dish 1/4 turn every 4 minutes. Cool completely before cutting.

NUTTY CHIP CHEWS

3/4 cup brown sugar
1/2 cup butter
1 egg
1/4 cup milk
1 teaspoon vanilla
1/2 teaspoon baking powder
1-1/4 cups flour
1/2 cup chopped nuts
1 cup semi-sweet chocolate chips, divided

Cream sugar and butter; add egg, milk and vanilla. Stir in baking powder and flour until well blended. Add nuts and half of the chocolate chips. Spread batter into 8-in. baking dish; top with remaining chocolate chips. Microwave on MEDIUM (50% power) 7 to 9 minutes or until center is almost set. Let stand, covered to cool.

CHOCOLATE SYRUP BROWNIES

1/2 cup butter
1 cup sugar
4 eggs
1 16-ounce can chocolate syrup
1 cup flour
1/2 cup chopped nuts
1 teaspoon vanilla

Soften butter in glass mixing bowl about 20 to 30 seconds. Thoroughly beat in sugar, then eggs, then chocolate syrup. Stir in flour, nuts and vanilla. Spread evenly into 12-x8-x2-in. baking dish. Microwave on LOW (30% power) 7 minutes then on HIGH 3 to 4 minutes until puffed and dry on top.

COCONUT BARS

Crust:
1/3 cup butter
1/3 cup brown sugar, packed
3/4 cup flour
1/2 teaspoon baking soda
1/2 teaspoon salt
3/4 cup quick-cooking rolled oats

Filling:
2 eggs
3/4 cup brown sugar, packed
1 tablespoon flour
1 tablespoon lemon juice
3/4 cup flaked coconut
1/2 cup chopped nuts

Crust: Combine ingredients, blending into crumbs. Press into bottom of 8-in. square baking dish. **Filling:** Beat eggs; add remaining ingredients, stirring to blend well. Spread over crust. Microwave on HIGH 6 minutes, turning twice.

PUMPKIN PIE SQUARES

Crust:
1/2 cup butter
3/4 cup flour
3/4 cup rolled oats
1/2 cup chopped nuts
1 3-ounce package butterscotch pudding and pie filling mix

Filling:
1 3-ounce can flaked coconut
1-1/2 teaspoons pumpkin pie spice
1 16-ounce can pumpkin
1 15-ounce can Eagle brand sweetened condensed milk
2 eggs
Whipped cream OR ice cream

Crust: Melt butter on HIGH 20 seconds in 12-x8-x2-in. baking dish. Stir remaining crust ingredients into butter until crumbly. Press onto bottom and sides of dish. **Filling:** Combine ingredients, mixing well; pour over crust. Microwave on HIGH 14 to 15 minutes, turning dish 1/4 turn every 5 minutes. Squares are done when silver knife inserted into center comes out clean. Cool, serve with whipped cream or ice cream.

ROCKY ROAD BROWNIES

1/2 cup butter
2 packages premelted chocolate OR 2-ounces baking chocolate
1 cup sugar
2/3 cup flour
2 eggs
1 teaspoon vanilla
1/4 teaspoon salt
Miniature marshmallows
1/2 cup chocolate chips
1/2 cup chopped nuts

Melt butter on HIGH 30 seconds; stir in premelted chocolate. (If using regular baking chocolate, melt in small bowl on HIGH 1-1/2 to 2 minutes.) Stir in sugar, flour, eggs, vanilla and salt; blend well. Spread in greased 9-in. square baking dish. Microwave on MEDIUM-HIGH (70% power) 7 to 8 minutes, turning twice. Sprinkle layer of miniature marshmallows over brownies. Sprinkle with chocolate chips and nuts. Microwave 1 minute more.

RUBY RED BAKED APPLES

- 8 baking apples, medium size
- 1/2 cup sugar
- 1 teaspoon cinnamon
- 1 can whole cranberry sauce
- 1/2 cup very ripe mashed bananas
- 2 tablespoons water
- 1/2 cup coarsely chopped walnuts

Wash and core apples, peel if desired. Place in glass baking dish, 2-in. deep. Combine sugar and cinnamon; fill cavities of apples. Combine remaining ingredients; pour over apples. Microwave on HIGH 7 to 9 minutes or until apples are tender. Turn dish once or twice; baste apples each time during cooking. Serve warm with scoop of vanilla ice cream. **Note:** Baking time varies due to size and type of apple used.

CHOCO-MINT DESSERT SQUARES

- 2 tablespoons butter
- 13 creme-filled chocolate cookies, finely crushed
- 1 cup boiling water
- 1 3-ounce package lime flavored gelatin
- 1 8-ounce package cream cheese
- 3/4 cup sugar
- 2 or 3 drops green food coloring
- 1 cup whipping cream, whipped
- 3/4 cup chocolate flavored ice cream topping
- 1/2 teaspoon peppermint extract

Microwave butter in 12-x7-x2-in. baking dish on HIGH 30 seconds to melt; stir in cookie crumbs. Press firmly into bottom of dish; chill. Bring water to boil in microwave on HIGH, about 3 minutes. Pour over gelatin, stirring until dissolved; cool until syrupy. Soften cream cheese in microwave on HIGH about 30 seconds; beat in sugar until smooth. Gradually beat in gelatin mixture and food coloring; fold in whipped cream. Pour over crust; chill until mixture is set, at least 4 hours. Combine ice cream topping and peppermint extract. Cut dessert into squares, serve with chocolate sauce.

TEXAS PANHANDLE YUM YUM

- 1 cup flour
- 1/2 cup butter
- 1 cup chopped nuts
- 1 3-ounce package chocolate pudding mix
- 1 3-ounce package vanilla pudding mix
- 3-1/2 cups milk
- 1 cup confectioner's sugar
- 1 8-ounce package cream cheese, softened
- 1 9 to 11-ounce carton frozen dessert topping OR whipped cream (1 pint)

Blend flour and butter until crumbly; add nuts. Press into 13-x9-in. baking dish. Microwave on MEDIUM-HIGH (70% power) 5 minutes, then on HIGH about 3 minutes; cool. Combine pudding mixes with milk; blend well. Microwave on HIGH 9 to 10 minutes until thickened, stirring several times; cool. Cream together the confectioner's sugar and cream cheese; fold in 1/2 cup dessert topping or whipped cream. Spread over crust, top with pudding mixture. Spread remaining dessert topping (or whipped cream) over pudding; chill.

PEANUTTY BUTTERSCOTCH BARS

1/2 cup chunky peanut butter
1/2 cup butter
1 cup brown sugar, packed
1 egg
1 teaspoon vanilla
1 cup flour
1 cup quick oatmeal
1/4 teaspoon salt

Topping:
1/2 cup peanut butter
1 6-ounce package butterscotch chips

Cream together peanut butter, butter and sugar; beat in egg and vanilla. Add dry ingredients; spread in buttered 13-x9-x2-in. dish. Microwave on ROAST (70% power) 5 minutes. Turn dish; microwave on HIGH 4 minutes. Combine peanut butter and butterscotch chips in glass bowl; microwave on ROAST 2-1/2 minutes to melt. Spread over bars. Cut into squares; decorate each square with a miniature marshmallow with a butterscotch chip pressed into center, if desired.

RASPBERRY TART SQUARES

3/4 cup butter
1 cup brown sugar, packed
1-1/2 cups flour
1 teaspoon baking powder
1/2 teaspoon salt
1-1/2 cups quick oats
1 cup chopped nuts
1-1/2 cups raspberry jam (or flavor of your choice)

In 12-x8-x2-in. baking dish, melt butter on HIGH 1 minute. Stir in brown sugar. Combine flour, baking powder, salt and oats and nuts. Add to brown sugar mixture, mixing well. Remove 2 cups; set aside. Pat remaining mixture into bottom of pan. Spread jam evenly over crust; sprinkle with reserved crumbs. Microwave on HIGH 7 to 9 minutes, turning dish once. Cool; cut in squares.

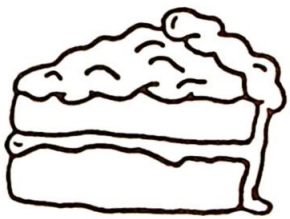
DELICIOUS, NUTRITIOUS APPLE BARS

3/4 cup flour
1 teaspoon baking soda
1/4 teaspoon salt
1/2 teaspoon cinnamon
1/2 teaspoon nutmeg
1/4 cup butter
1/4 cup granulated sugar
1/4 cup brown sugar, packed
1 egg
2 cups pared, finely diced, chopped apples
1/2 cup crushed bran cereal
1/2 teaspoon grated lemon peel

Icing:
3/4 cup confectioner's sugar
1 tablespoon butter
1 teaspoon lemon rind
Lemon juice

Combine flour, baking soda, salt, cinnamon and nutmeg. In large mixer bowl cream butter and sugars; add egg; beat well until fluffy. Stir in apples, cereal, lemon peel and flour mixture. Turn into greased 8-in. square baking dish. Microwave on MEDIUM-HIGH (70% power) 7 minutes then on HIGH 8 minutes. Icing: Combine ingredients and frost bars while still warm.

Cakes



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ZUCCHINI CAKE

1-1/4 cups sugar
2/3 cup oil
1/2 teaspoon vanilla
2 eggs
1-1/3 cups flour
3/4 teaspoon salt
1-1/4 teaspoons baking soda
1-1/2 teaspoons cinnamon
1-1/2 cups shredded, unpeeled zucchini
1/3 cup chopped nuts

Frosting:
1 3-ounce package cream cheese
1/2 cup butter
1/2 teaspoon vanilla
1/2 pound confectioner's sugar
1/2 cup chopped nuts, optional

Blend sugar, oil and vanilla. Beat in eggs, one at a time. Mix in remaining ingredients; blend well. Pour into 8-in. glass baking dish, greased on bottom. Microwave on MEDIUM (50% power) 10 minutes, turning once. Microwave on HIGH 7 to 8 minutes until cake tests done, rotating dish twice. Cool. **Frosting:** Combine ingredients, beating well; spread over cooled cake.

CARROT CAKE

1-1/2 cups sugar
1 cup oil
1 teaspoon vanilla
3 eggs
1-1/2 cups flour
3/4 teaspoon salt
2-1/2 teaspoons cinnamon
1-1/4 teaspoons baking soda
2-1/4 cups grated raw carrots
1/2 cup chopped nuts
1/2 cup raisins

Frosting:
1/2 pound confectioner's sugar
1 3-ounce package cream cheese
3 tablespoons butter
1 teaspoon vanilla

In bowl mix sugar, oil and vanilla. Add eggs; beat well. Combine flour, salt, cinnamon and baking soda; add to egg mixture; blend. Fold in carrots, nuts and raisins. Pour into greased 12- x 7- x 2-in. baking dish. Microwave on HIGH 16 minutes; cool. **Cream Cheese Frosting:** Place sugar in 2-quart casserole. Add cream cheese, butter and vanilla. Microwave on HIGH 1 minute just to soften cheese and butter. Beat with electric mixer until fluffy; frost cake.

HONEY GINGERBREAD

1-1/2 cups flour
1/2 cup sugar
3/4 teaspoon baking soda
1/2 teaspoon ginger
1/2 teaspoon cinnamon
1/2 teaspoon salt
1/2 cup shortening
1 egg
1/2 cup honey
1/2 cup hot tap water

Combine the 6 dry ingredients in large bowl. Add remaining ingredients to bowl; beat 2 minutes on medium speed of electric mixer until well blended, scraping sides of bowl occasionally. Pour batter into greased 8-in. round dish. Microwave on HIGH 5 to 6 minutes, turning dish after 3 minutes. Serve warm.

ONE-STEP GERMAN CHOCOLATE CAKE

1/2 cup butter
1/2 cup milk
1 package coconut-almond OR pecan frosting mix
1 package German chocolate cake mix
2 eggs
1-1/2 cups water

Place butter in glass mixing bowl; microwave on MEDIUM-HIGH (70% power) 2 minutes until melted. Add milk and frosting mix; blend well. Divide mixture (2/3 cup) in each of 2 glass or microwave cake pans. Prepare cake mix with eggs and water as directed on package. (If using glass cake pans, remove 1 cup batter and make into cupcakes). Divide batter into each prepared pan. Let batter stand 10 minutes. Microwave 1 layer at a time on SIMMER (30% power) 7 minutes. Microwave on HIGH 3 to 4 minutes or until toothpick comes out clean, turning pan once during baking. Cool 5 minutes. Loosen edges and invert to cool. When cake is cold, stack layers, frosting sides up.

FUDGE PUDDING CAKE

2 tablespoons butter
1/2 cup sugar
1 teaspoon vanilla
1 cup flour
3 tablespoons cocoa
1 teaspoon baking powder
1/2 teaspoon salt
1/2 cup milk
1/2 cup chopped nuts
1-2/3 cups boiling water
1/2 cup sugar
5 tablespoons cocoa
1/4 teaspoon salt
Confectioner's sugar
Whipped cream OR ice cream

Melt butter in medium sized bowl on LOW (30% power). Combine with 1/2 cup sugar and vanilla. Combine flour, 3 tablespoons cocoa, baking powder and 1/2 teaspoon salt; stir into butter mixture, alternately with milk. Stir in nuts. Pour 1-2/3 cups water into 8-in. square baking dish. Microwave on HIGH until water boils; stir in sugar, cocoa and salt; bring back to boil. Drop batter by rounded tablespoonfuls into this boiling mixture, arranging evenly. Bake for 8 minutes on HIGH, turning after 5 minutes. Remove from oven and sprinkle with confectioner's sugar. Serve while warm, topping each serving with whipped cream or ice cream.

FRENCH APPLESAUCE CAKE

1 18-ounce package yellow cake mix
1 3-ounce package vanilla instant pudding mix
4 eggs
1/3 cup oil
1/3 cup sour cream
1 cup applesauce
1 cup chopped raisins OR currants
1/2 cup chopped nuts
1 teaspoon cinnamon
1/4 teaspoon nutmeg

In large mixer bowl blend all ingredients. Beat 4 minutes at medium speed of mixer. Pour into well-greased, 10-cup microwave tube pan, or invert 2-in. diameter glass in center of well-greased, 4-quart casserole to form ring mold. Microwave at MEDIUM (50% power) 18 to 20 minutes or until toothpick comes out clean, turning dish 2 or 3 times during baking. Let stand 10 to 15 minutes; invert onto serving plate. Drizzle with confectioner's sugar glaze.

MISSISSIPPI MUD CAKE

1/2 pound butter
1/2 cup cocoa
4 eggs
2 cups sugar
1-1/2 cups flour
15 large marshmallows

Fudge Nut Frosting:
1/2 cup butter
3 tablespoons cocoa
2 tablespoons white corn syrup
2 cups confectioner's sugar
3 tablespoons milk
1/2 cup chopped nuts

In 12- x 8- x 2-in. dish, microwave butter and cocoa on HIGH 2 minutes until butter is melted. In large mixer bowl, beat eggs; add sugar, flour and butter-cocoa mixture, beating on medium speed of mixer until blended. Pour into baking dish; microwave on HIGH 7 to 9 minutes rotating dish 1/2 turn after 4 minutes. Arrange marshmallows over top of hot cake; continue cooking 2 to 3 minutes more until marshmallows are melted. Cool cake 30 minutes. **Fudge Nut Frosting:** In small glass bowl, place butter and cocoa; microwave on HIGH 1 to 1-1/2 minutes to melt. Add syrup and confectioner's sugar; stir well. Gradually add milk to make a spreading consistency; stir in nuts. Frost cold cake.

OATMEAL COCONUT CAKE

1 cup quick oatmeal (dry)
1-1/2 cups water
1/2 cup butter
1 cup sugar
1 cup brown sugar, packed
2 eggs
1-1/2 cups flour
1 teaspoon baking soda
1 teaspoon cinnamon
1/2 teaspoon salt
1/2 teaspoon powdered cloves OR nutmeg
1 teaspoon vanilla

Caramel Topping:
3/4 cup brown sugar, packed
6 tablespoons butter
2 tablespoons milk
1 cup flaked coconut
1/2 cup chopped nuts

Combine oats and water in glass mixing bowl. Microwave on HIGH, uncovered, 3 to 4 minutes until mixture boils, stirring once; set aside. In large glass mixing bowl, microwave butter on HIGH 1/2 minute until soft. Blend sugars with butter until well mixed; beat in eggs. Add remaining ingredients and oat mixture; stir until combined. Pour into 12- x 7- x 2-in. baking dish, greased on bottom. Microwave on MEDIUM (50% power) 15 minutes, rotating dish once; then on HIGH 5 minutes longer until toothpick inserted near center comes out clean. **Caramel Topping:** Combine sugar, butter and milk in 4-cup glass measure; microwave on HIGH 3 to 4 minutes until bubbly and thickened, stirring several times. Stir in coconut and nuts; spread on warm or cooled cake.

APPLE DAPPLE BUNDT CAKE

2 cups sugar
3 eggs, beaten
1-1/3 cups oil
1 teaspoon baking soda
1 teaspoon salt
1 teaspoon cinnamon
3 cups flour
3 cups diced apples
1 cup chopped nuts

Mix ingredients together in order given. Grease microwave tube pan; sprinkle with a cinnamon-sugar mixture. Pour batter into pan and microwave on MEDIUM-HIGH (70% power) 10 minutes. Turn pan; microwave on same power level 10 minutes more. Remove from oven; cover with waxed paper and allow to cool 30 minutes before removing from pan.

FANTASY FUDGE CAKE

1 package Pillsbury "Triple Fudge" Bundt Cake Mix
5 eggs
1 cup milk
1 cup butter (2 cubes)
1 7-ounce jar marshmallow cream
1 7-ounce package chopped pecans

Combine ingredients; beat until well blended with electric mixer. Pour into microwave tube pan; microwave on MEDIUM (50% power) for 12 minutes, then on HIGH for 5 minutes. Let stand about 30 minutes before removing from pan. **Note:** For ovens without variable power settings, try this recipe baking the cake on SIMMER or DEFROST (30% power) for 13 minutes, then on FULL POWER 6 minutes. Do not overbake this cake.

ENGLISH TOFFEE CAKE

1 18-ounce package devil's food cake mix
3 eggs
1/3 cup oil
3/4 cup water
1/2 cup sour cream
1/3 cup brown sugar, packed
1 teaspoon instant coffee
3 1-1/8 ounce Heath candy bars, coarsely crushed

Glaze:
1 cup confectioner's sugar
1 ounce unsweetened chocolate, melted
1/4 teaspoon instant coffee
1/2 teaspoon vanilla
2 tablespoons water

Lightly grease or spray a 12-cup fluted microwave baking pan; coat with 1 tablespoon sugar. In large mixing bowl blend cake mix, eggs, oil, water, sour cream, brown sugar and 1 teaspoon instant coffee. Fold in crushed candy bars, reserving 2 tablespoons for garnish. Pour batter into baking pan. Microwave on MEDIUM (50% power) 10 minutes, turning twice. Microwave on HIGH 5 minutes; test for doneness. Cool 10 minutes; invert cake onto serving plate and frost with glaze. **Glaze:** Combine ingredients, garnish with reserved candy crumbs.

PINEAPPLE UPSIDE-DOWN CAKE

1/2 cup brown sugar
2 tablespoons butter, melted
6 slices pineapple
6 maraschino cherries
1 9-ounce box yellow cake mix
1/3 cup pineapple juice
Water

Mix brown sugar and melted butter in 8-in. round baking dish. Microwave on LOW (10% power) until syrup forms, about 3 to 4 minutes. Arrange pineapple slices over syrup, place cherry in center of each slice. Mix batter according to package directions using pineapple juice and water to equal amount of liquid called for on the box. Spread evenly over pineapple, cover with paper towel and microwave on HIGH 7 minutes, turning dish once. Invert cake onto serving platter while hot.

PINEAPPLE PUDDING CAKE

1/4 cup butter
3/4 cup sugar
1 egg, beaten
1 cup flour
1 teaspoon baking powder
1/2 teaspoon salt
2/3 cup milk
1 8-ounce can crushed pineapple, drained, reserve juice
1 teaspoon grated lemon peel
1/2 teaspoon vanilla
1 6-ounce can unsweetened pineapple juice
3/4 cup sugar

Cream butter and sugar until fluffy; beat in egg. Add remaining ingredients, except pineapple juice and sugar. Mix well. Spread batter into 8-in. square baking dish. Microwave reserved juice and 6 ounces of juice in 4-cup measure on HIGH 4 to 5 minutes until boiling; stir in sugar. Pour hot liquid over cake batter. Microwave on HIGH about 12 minutes, turning every 3 minutes until cake tests done. Serve warm or cold.

CITRUS PUDDING CAKE

2 tablespoons butter
3/4 cup sugar
1 egg, beaten
1 cup flour
1 teaspoon baking powder
1/2 teaspoon salt
2/3 cup water
1 cup water
1/2 cup orange juice
3/4 cup sugar
3 tablespoons butter
1 teaspoon grated lemon rind
3 tablespoons lemon juice

Melt 2 tablespoons butter in 2-quart mixing bowl. Blend in sugar and egg; mix well. Combine flour, baking powder and salt; add to egg mixture; stir until smooth. Stir in 2/3 cup water. Pour into 8-in. square baking dish, spreading evenly. In 4-cup measure, microwave on HIGH 1 cup water and orange juice until mixture boils, about 4 minutes. Add sugar and butter; stir until butter melts. Stir in lemon peel and juice; pour over cake batter. Microwave on HIGH 9 minutes, turning every 3 minutes. Serve warm.

PUMPKIN CHEESECAKE

Coconut Pie Shell:
1-1/2 cups coconut
3/4 cup wheat germ
3 tablespoons oil
3 tablespoons honey

Filling:
2 cups cooked pumpkin
2 cups cottage cheese
4 eggs
1/3 cup honey
1 teaspoon cinnamon
1/4 teaspoon nutmeg
1/2 teaspoon ginger
1/4 teaspoon cloves

Crust: Combine ingredients; press into 9-in. glass pie plate. **Filling:** Beat or blend ingredients until smooth. Pour into pie shell. Microwave on HIGH 16 minutes turning every 4 minutes until knife inserted in center of custard comes out clean.

PUMPKIN COFFEE CAKE

- 3/4 cup butter
- 1 cup brown sugar, packed
- 3/4 cup sugar
- 2-1/2 cups flour
- 1 teaspoon nutmeg
- 1/4 teaspoon ginger
- 1/2 teaspoon salt
- 1/2 cup chopped nuts
- 1/2 teaspoon cinnamon
- 1 cup buttermilk OR sour milk
- 2 eggs
- 1/2 teaspoon baking powder
- 1/2 teaspoon baking soda
- 3/4 cup cooked or canned pumpkin

Melt butter on HIGH in glass mixing bowl. Blend in sugars, mix in flour, nutmeg, ginger and salt until crumbly; reserve 1/2 cup of mixture for topping. To 1/2 cup add nuts and cinnamon; set aside. To remaining mixture add buttermilk, eggs, baking powder and soda and pumpkin; beat until smooth. Pour batter into greased 12- x 8- x 2-in. glass baking dish spreading evenly. Sprinkle top with reserved crumb mixture. Microwave on MEDIUM (50% power) 8 to 10 minutes or until toothpick inserted into center comes out clean, rotating once. HINT: To insure complete cooking of bottom of cake, microwave 1 cup of water in baking dish until water is hot. Discard water and grease hot dish before adding the batter.

WHOLE WHEAT PUMPKIN MUFFINS

- 3/4 cup canned pumpkin
- 2 eggs
- 1/2 cup honey
- 1/2 cup brown sugar, packed
- 1/2 cup vegetable oil
- 1-1/2 cups whole wheat flour
- 1 teaspoon pumpkin pie spice
- 3/4 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 cup chopped walnuts
- 1/2 cup raisins

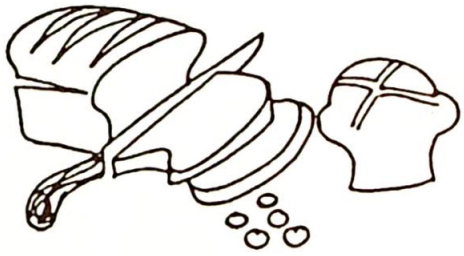
Combine pumpkin, eggs, honey, brown sugar and oil. Combine dry ingredients; stir into pumpkin mixture until just blended. Stir in nuts and raisins. Spoon 2 tablespoons batter into microwave muffin tins. Microwave 6 muffins at a time on HIGH 1 minute and 10 to 20 seconds or until top springs back when lightly pressed. Yield: 2 dozen muffins.

GINGERBREAD COFFEE CAKE

- 1 cup flour
- 1/2 cup sugar
- 1/2 teaspoon baking soda
- 1/4 teaspoon EACH salt, cinnamon, ground ginger
- 1/4 cup shortening
- 1 egg, beaten
- 1 tablespoon dark molasses
- 1/2 cup buttermilk

Combine flour, sugar, baking soda and spices in mixing bowl. Cut in shortening until mixture is crumbly; reserve 1/4 cup crumbs. To remaining mixture add egg, molasses and buttermilk; stir just to blend. Spread batter in ungreased 8-in. round glass dish; microwave on HIGH 2-1/2 minutes. Rotate dish 1/2 turn; sprinkle with reserved crumbs. Microwave 2-1/2 minutes more or until cake tests done. *—Sandra S. Sanders*

Coffee Cakes



Breads

THE GIFT OF FRIENDSHIP

FRIENDSHIP is a PRICELESS GIFT
That cannot be bought or sold,
But its value is far greater
Than a mountain made of gold-
For gold is cold and lifeless,
It can neither see nor hear,
And in time of trouble
It is powerless to cheer -
It has no ears to listen,
No heart to understand,
It cannot bring you comfort
Or reach out a helping hand.
So when you ask GOD for a GIFT
Be THANKFUL if HE sends
Not diamonds, pearls or riches,
But the love of real true FRIENDS.

BOSTON BROWN BREAD

1/2 cup whole wheat flour
1/4 cup flour
1/4 cup cornmeal
1/2 teaspoon baking powder
1/4 teaspoon baking soda
1/4 teaspoon salt
1 egg, beaten
1/4 cup light molasses
2 tablespoons sugar
2 teaspoons vegetable oil
3/4 cup buttermilk OR sour milk
1/4 cup raisins

Combine flours, cornmeal, baking powder and soda and salt. Combine egg, molasses, sugar and oil. Add dry ingredients alternately to egg mixture with buttermilk; beat well. Stir in raisins. Spoon into 4 8-ounce Styrofoam or paper drinking cups. Place in microwave uncovered on HIGH 2 minutes, rearrange cups, cook 2-1/2 minutes more.

BANANA MUFFIN SURPRISE

1/2 cup dry oatmeal
1/2 cup milk
1 cup flour
1/4 cup sugar
2-1/2 teaspoons baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1/2 teaspoon cinnamon
1/4 teaspoon nutmeg
1/4 cup butter, melted
1 egg
1 cup mashed ripe bananas

Combine oatmeal and milk; set aside until milk is absorbed. Combine flour, sugar, baking powder and soda, salt, cinnamon and nutmeg. Add butter, egg and bananas to oatmeal mixture; add dry ingredients, stirring until just blended. Fill muffin cups half full. Microwave 4 muffins on HIGH 1-1/2 to 2 minutes. Yield: 14 muffins.

APPLE DOUGHNUTS

1-1/2 cups flour
1-1/2 teaspoons baking powder
1/2 teaspoon salt
1/2 teaspoon nutmeg
1/3 cup sugar
1/3 cup butter
1/4 cup milk
1 egg
3/4 cup grated raw apple

Topping:
1/3 cup butter
1/3 cup sugar
3/4 teaspoon cinnamon

Combine flour, baking powder, salt, nutmeg and sugar. Melt 1/3 cup butter on ROAST (70% power) 1-1/2 minutes. Combine butter, milk and egg; beat to blend. Stir egg mixture and apple into dry ingredients. Divide batter into 12 muffin cups. Microwave 6 muffins at a time on HIGH 3-1/2 to 4 minutes. If using cupcake papers, remove immediately after baking; cool slightly. **Topping:** Melt butter on ROAST 1-1/2 minutes. Combine sugar and cinnamon. Dip muffins in butter; roll in sugar.

COFFEE CAKE

Basic Mix:
2 cups flour
4 teaspoons baking powder
1 teaspoon salt
1/4 cup lard OR shortening

Coffee Cake:
2 cups basic mix
1 egg
3/4 cup sugar
3/4 cup milk
1/2 cup raisins

Topping:
4 tablespoons sugar
2 tablespoons flour
2 tablespoons butter
1 teaspoon cinnamon

Basic Mix: Combine ingredients with pastry blender. (Larger batches may be made and stored in air-tight containers.) **Coffee Cake:** Stir ingredients together until just blended. Spread in greased 8-in. square glass baking dish. **Topping:** Combine ingredients until crumbly; sprinkle over coffee cake. Microwave on HIGH 9 minutes, turning every 3 minutes. Let stand 5 minutes.

MOLASSES CUPCAKES

1 cup brown sugar, packed
1/2 cup butter, melted
1 cup dark molasses
1 egg, beaten
3 cups flour
2 teaspoons baking soda
1 cup water
1/4 cup orange juice

Topping:
1 cup flour
1 cup sugar
1/2 cup softened butter

Combine brown sugar, butter, molasses and egg; beat well. Combine flour and baking soda; add to above mixture alternating with water-orange juice mixture; blend well. Spoon into microwave baking cups until half full. **Topping:** Work butter into flour and sugar until crumbs form. Spoon over top of each cupcake. Microwave on HIGH, 6 cupcakes at a time, for 4 minutes, rotating cupcakes once.

CORNMEAL CASSEROLE BREAD

1-1/2 cups cold water
1/3 cup yellow cornmeal
1 teaspoon salt
1/3 cup molasses
2 tablespoons butter
1/4 cup warm water
1 package active dry yeast
3-1/4 to 3-1/2 cups flour

In 2-1/2 quart casserole, combine water, cornmeal and salt. Microwave on HIGH 4 to 5 minutes until mixture boils, stirring occasionally. Add molasses and butter; cool to lukewarm. Dissolve yeast in warm water; stir into lukewarm cornmeal mixture. Stir in flour until blended. Spread evenly into casserole. Rub top with oil or softened butter. Cover and refrigerate overnight. Next day, microwave on HIGH 10 minutes or until no doughy spots remain. Cool 5 minutes, turn out of dish and cool.

BRAN NUT MUFFINS

1 cup flour
1/2 cup sugar
3 teaspoons baking powder
3/4 teaspoon salt
1 cup whole bran cereal
1/2 cup chopped nuts OR raisins
1 egg
3/4 cup milk
1/4 cup vegetable oil
1/4 cup crushed bran cereal OR chopped nuts

Combine dry ingredients. Combine egg, milk and oil; stir into dry ingredients until just blended. Fill microwave muffin tins half full; sprinkle with crushed bran cereal or chopped nuts. Microwave 6 muffins at a time on MEDIUM-HIGH 3-1/2 to 5-1/2 minutes, rotating once.

ONION CASSEROLE BREAD

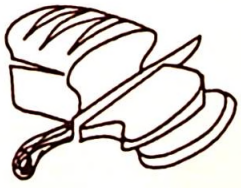
1 envelope onion soup mix
1-1/2 cups water
2 tablespoons grated Parmesan cheese
1 tablespoon sugar
1 tablespoon vegetable oil
1 package active dry yeast
3-3-1/4 cups flour, divided
Kitchen Bouquet browning sauce

Combine soup mix and water, microwave on HIGH 3-1/2 minutes; cool to lukewarm. Add cheese, sugar and oil. Combine yeast with 1 cup flour in large mixing bowl. Add soup mixture; blend well. Stir in enough remaining flour to make a moderately stiff dough. Turn onto floured board; knead until dough is smooth and elastic. Place dough in lightly greased bowl, turning once to grease top. Cover and let rise until doubled in bulk, 1 to 1-1/2 hours. Punch down dough. Turn into greased 2-1/2 quart round casserole dish which has been dusted with cornmeal. Brush top with combined 1/2 teaspoon Kitchen Bouquet sauce and 1 to 2 teaspoons water. Cover, let rise about 45 minutes until doubled. Microwave on HIGH 8 minutes; cool 10 minutes; remove from casserole; cool.

CARROT MUFFINS

1/2 cup brown sugar, packed
1/3 cup vegetable oil
1 egg
1-1/4 cups shredded pared carrots
1 cup flour
1 teaspoon cinnamon
1/2 teaspoon nutmeg
1/2 teaspoon baking powder
1/4 teaspoon baking soda
1/4 teaspoon salt

Combine sugar and oil; beat in egg. Stir in carrots and remaining ingredients until just blended. Spoon into microwave muffin tins half full. Microwave 6 muffins at a time on HIGH about 3 minutes, rotating after 1 minute. Muffins are done when top springs back when slightly pressed. Serve warm.



Kitchen Measures

60 Drops	1 Teaspoon
2 Teaspoons	1 Dessertspoon
3 Teaspoons	1 Tablespoon
4 Tablespoons	¼ Cup
16 Tablespoons	1 Cup
2 Cups	1 Pint
2 Pints	1 Quart
4 Quarts	1 Gallon
11 Quarts	1 Peck
4 Pecks	1 Bushel
16 Ounces	1 Pound
2 Cups Liquid	1 Pound
4 Cups Flour	1 Pound
2 Cups Granulated Sugar	1 Pound
2 Cups Solid Meat	1 Pound
2 Cups Butter (or shortening)	1 Pound
1 Pound Brick Butter	2 Cups
9 Medium Sized Eggs	1 Pound
4 Tablespoons Flour	1 Ounce
2 Teaspoons Butter or Salt	1 Ounce
1 Ounce Chocolate	¼ Cup Cocoa
1 Sq. Bitter Chocolate	1 Ounce
1 Peck Tomatoes	16 Pounds
1 Bushel Plums	50 Pounds
1 Bushel Pears	48 Pounds
1 Bushel Peaches	48 Pounds
1 Bushel Apples	44 Pounds

CONTENTS OF CANNED FRUITS AND VEGETABLES

No. 1 Can	1 1/3 Cups
No. 2 Can	2½ Cups
No. 2½ Can	3½ Cups
No. 3 Can	4 Cups

OVEN TEMPERATURES
Fahrenheit

Slow oven	250 to 350
Moderate oven	350 to 400
Hot oven	400 to 450
Very hot oven	450 to 550

ROASTING TIME
and Temperatures

	Temp.	Time Per Pound
Beef—Rare	300	18-20 min.
Beef—Medium	300	22-25 min.
Beef—Well Done	300	27-30 min.
Fillet of Beef	550	20-30 min.
Roast Lamb	300	30-35 min.
Pork	350	25-30 min.
Veal	300	30-35 min.
Fish	400	15-20 min.
Chicken	300	25-30 min.
Duck, Goose	300	20-25 min.
Turkey	300	20-25 min.

TIME AND TEMPERATURE

	Temp.	Time
Bread, Yeast	375	1 hr.
Cake, Angel or Sponge	325	1 hr.
Cookies, Plain	375	10-15 min.
Cream Puff Shells	450	20 min. then
	325	20 min.
Custards	350	40 min.
Cup Custards	350	30-35 min.
Fish, Baked, Stuffed	400	1 hr.
Fish, Fillet	450	25 min.
Pudding, Indian	400	30 min.
Pie, One Crust	450	10 min. then
	325	30 min.
Parker House Rolls	400	15-20 min.
Steak, Baked—		
SEAR at	500	20 min. then
BAKE at	275	30-35 min.

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